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Jack's Manual

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JACK'S MANUAL

ON

THE VINTAGE AND PRODUCTION, CARE AND HANDLING OF WINES, LIQUORS, ETC.

A HANDBOOK OF INFORMATION FOR HOME, CLUB, OR HOTEL

RECIPES FOR

FANCY MIXED DRINKS

AND

WHEN AND HOW TO SERVE

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BY

J. A. GROHUSKO

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INTRODUCTORY.

The author, in presenting this volume to the public, begs to state that his intention in compiling it is not to have it recorded as one of the literary marvels of the day, but to give to the "prince of good fellows" a guide of value for his home, club, hotel or cafe.

As previously stated in his first issue, it is only practical experience, through long association with the leading American hotels and clubs, which prompts him to publish this volume (his second attempt), the most complete of its kind ever issued.

In the various recipes, reference is made only to wines and ingredients of the highest character.

In the advertising section contained at the end of this book, the reader will find only such products as have been preferred by the author; and as their use has proven satisfactory and pleased many thousand guests, he would suggest their preference in your mixing.

That the reader may be familiar with the various sizes and the terms used in this publication, the following table will prove of value, but only applies to liquor, *i. e.*, whiskey, gin, etc., other ingredients additional:

1 Jigger	=	½	whiskey	glass.
100%	=	½	"	"
50%	=	¼	"	"
25%	=	⅛	"	"

half whiskey glass being regarded as a full portion for one person.

If you, my friend, at any time wish advice relating to the subject of mixed drinks or beverages, and will correspond with the author, your communication will receive prompt and careful attention.

In closing, one request is made of the reader: If through the pages of this work you find its contents of value, suggest it to your friends, that we all may drink each other's health.

THE AUTHOR.

THE AUTHOR.

PRODUCTION OF CHAMPAGNE.

Champagne is produced in the Department of Marne, where grapes were cultivated as far back as the sixth century. In the last will and testament of Remy, Archbishop of Reims, dated A. D. 530, he bequeaths to the clergy of his diocese, vineyards situated in the neighborhood of that city. The growth of the Champagne district has continually increased since the tenth century, and viticulture has become a very important industry. The real development of champagne dates from the eighteenth century, when Dom Perignon, a monk of the Abbey of Hautvillers, near Epernay, discovered the method of making sparkling champagne. The Champagne district seems to have a special influence over the fruit grown upon it, which possesses a perfume and other qualities not found in grapes grown anywhere else. The soil is composed of chalk with a light covering of earth, which gives the grapes their distinctive qualities, producing a sparkling wine which cannot be equalled. Many people think that campagne is made from a white grape, but not more than one quarter of the grapes grown in the Champagne vineyards are white, the rest being black. Great precaution is taken not to crush the grapes when gathering, the bunches being detached from the vine one by one, and carefully sorted according to their ripeness, and in some locations every individual grape is examined. The grapes are pressed daily in a large press, worked by hand, and the must (juice) is separated at once from the stalk and skin, which contains the coloring matter. This liquid is almost colorless, and after fermentation becomes still lighter in color. The juice obtained from the press by three consecutive pressings, gives the **cuvée**, and it is this liquid which has the necessary qualities to make a fine wine. The wines obtained by subsequent pressure are called **vins de suite**, and are inferior in quality, and cannot be used for choice champagne.

As the must runs out of the press, it is put into vats, where it is left to settle for twelve hours to allow impurities to settle at the bottom. It is then drawn off into casks, the cleanliness of which is scrupulously looked after. A few days later fermentation commences and changes the sweet liquid into an alcoholic one, which is wine. When cold weather sets in, the wine becomes clear and is drawn off, the lees remaining in the cask.

The wine-producing district of Champagne may be divided into three regions. First, the mountain country of Reims, where the grapes possess the distinctive qualities of

vinosity and freshness; second, the Avize district, notable for wines made from white grapes, which are of great delicacy; and third, the Valley of the Marne, where the wines are characterized by an excellent bouquet. Wines made solely from grapes of any one district would be found disappointing. One must unite the freshness and strength of Verzenay with the mellowness of Bouzy, the softness of Cramant, and the bouquet of Ay, in order to blend into a champagne all the delightful qualities which a connoisseur expects to find. During January and February the wine-maker mixes in immense casks the wines from different vineyards. Wines want character, bouquet, vinosity and delicacy, and these qualities can only be secured by the mixture of wines possessing these elements individually. To make a fine champagne one must know thoroughly the characteristics of the wine of each vineyard, and this requires a keen sense of smell and taste, and great skill and experience.

The Cuvee.

Mixing the wines, or as it is called, "Making the Cuvée," is done in the early spring by carefully blending wines from the different districts in large vats or casks, and it is then ready to be put into bottle.

Bottling.

By the aid of mechanical apparatus the wine, to which is added a certain quantity of cane sugar, is put into new and carefully rinsed out bottles; these are corked and the cork held in by means of an iron clasp. The bottles are immediately stored on their sides in immense cellars, hewn from solid chalk.

Domestic or American Champagne.

Some good wines are made in the United States from grapes, some of which were originally transplanted from France, and in many instances they have made remarkable progress in their similarity to the imported.

Serving.

The process of uncorking this wine is often grossly mismanaged. The cork should be slowly and noiselessly extracted after, first the wire, and then the string, are entirely removed. The glass must be near at hand so that no wine may be lost. Care should be taken that the wine flows out quietly, and if gently poured on the side of the wine glass the ebullition of the wine will be checked and the goblet filled without spilling. Do not fill the glass of any wine to the brim, but leave a quarter of an inch or more free. Rich champagne only requires to be stood in ice up

to the shoulder of the bottle for not longer than twenty minutes, even in the hottest weather. It is important to remember that too much icing destroys body and vinosity. Served with ice puddings a rich champagne is delicious, or even after soup, but it would be considered cruel to provide nothing but champagne during the whole of a dinner. Should champagne be required between luncheon and dinner, it is well to serve a biscuit with it.

SAUTERNES.

Un Rayon de Soleil Concentre Dans un Verre (Biarnez).

The region which produces the celebrated white wines universally known under the name of sauternes is situated on the left bank of the Garonne, about 35 kilometers south of Bordeaux, and includes the communes or parishes of Barsac, Bommes, Fargues, Sauternes and Preignac, and a part of Saint-Pierre de Mons.

The country is hilly, admirably exposed to the rays of the sun, which explains, to a great extent, the degree of maturity the grapes attain.

The soil is more or less sandy, argillo-sillico-calcareous in some parts, argillo calcareous (as at Barsac) or entirely argillaceous in others.

There is no doubt that to this particularly favorable soil is due in a great measure the superiority of the Sauternes wines, which it is impossible to equal anywhere else, however careful the vinification may be. But it is only just to add that the selection of the vine plants, the extraordinary care bestowed on the culture of the vineyards, the special and expensive vinification, contribute to ensure perfection in bouquet, color, and finesse in a wine to which no other can be compared, for the simple reason that, of its kind, there exists nothing like it.

The appearance of the vineyards in this region differs from that of the Médoc, inasmuch as the vines are high; the surrounding country in which culture is more varied, is hilly and picturesque, the views from some of the heights, that, amongst others, on which Chateau Yquem is situated extending miles over fertile scenery.

It would take too much space to describe minutely the labor involved in cultivating these vineyards; each season, or, more exactly, each day, brings its task, and nothing must be neglected, however futile this may appear to the uninitiated.

As before mentioned, the grapes are gathered and pressed in a manner peculiar to the district.

The gathering takes place later than in the Médoc and lasts much longer, commencing at the end of September,

and terminating in the first half of November. The grapes are allowed to attain the extreme degree of ripeness, and, after taking a deep golden color, they finally, under the influence of the mycoderma "Botrytis Cinerea," become over-ripe, a state absolutely necessary to ensure the quality of the future wine. The berry subsequently becomes browned and roasted, the skin gets thin and cracks, and a sugary juice oozes from it. Little by little, each berry advances to this state until the whole bunch forms, so to speak, but one mass of juicy fruit. It may easily be imagined how fragile the grapes are when they get to this degree of maturity, and how, whilst they gain if the weather remains fine, they are likely to suffer if it becomes rainy.

The gathering is effected in small quantities at a time, and only as each bunch of grapes attains the advanced state described above. Sometimes, and especially in the first growths, each berry is gathered separately and more or less quickly, according to the weather. When rainy, the operations are suspended and resumed when it becomes dry again.

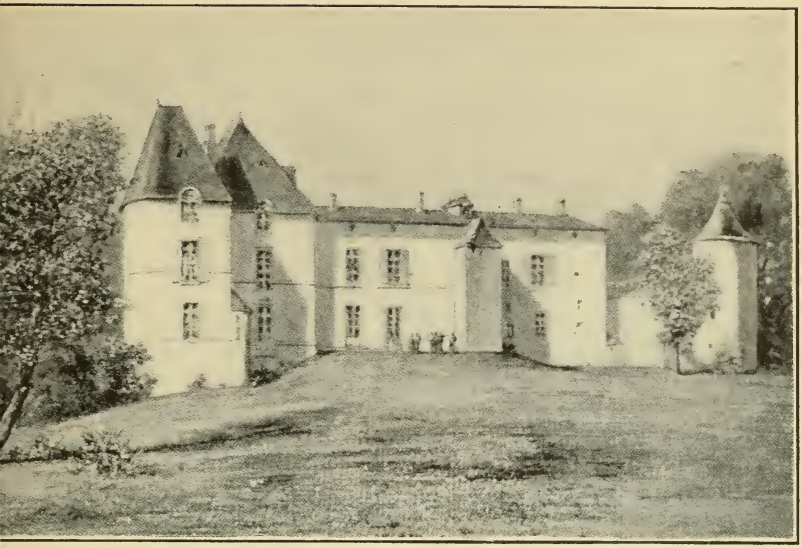
It is easy to see that quantity here is sacrificed to quality, and that the expenses of wine making, under such circumstances, must necessarily be high. It often requires as many as six successive pickings to gather one bunch. The cost of cultivating vineyards in the Sauternes district is estimated to range from 1000 to 1200 francs per hectare, inclusive of grape-picking and purchase of casks; the yield per hectare may be roughly estimated at from 4 to 7 hogsheads, according to the vintage. Vintaged by ordinary methods, the wines would yield at least one-third more.

In the superior growths, there are three selections or "tries," the first, comprising the berries which have dried somewhat after becoming over-ripe, yields what is known as "vin de tête."

The second selection comprises the berries in a somewhat less advanced state and yields a larger quantity; the third includes the remainder of the grapes, which, although ripe, have not attained the same degree of maturity as the others; the wine pressed from it is called "vin de queue" and is relatively unimportant in quantity.

The grapes are pressed rapidly, so as to prevent the wine from taking too deep a color from the skin. The must which flows from the press is at once put into casks, where the fermentation takes place almost immediately and lasts several weeks, the duration depending on the style of the wine and on the temperature.

The quality is approximately judged by the musts, but it is only after the first racking, generally when the winter is over, that a definite opinion can be formed. Four rackings a year are necessary, sometimes five for wines of the first picking; a daily inspection, tasting and filling of the casks, are requisite to ensure proper treatment.



The classed growths are sold under their name, Chateau Yquem being the first and probably the best known. But simply as sauternes, barsac, bommes, preignac, etc., wines of the highest grade are sold and fetch high prices, the greatest care being bestowed on the small vineyards as on the large ones.

Sauternes—of succeeded vintages—are delicate in flavor, of a pale golden color, mellow, rich, bordering on sweetness, and have a fine, agreeable bouquet; they are hygienic, not heady, and merit the description of perfection in white wines.

Dr. Mauriac, of Bordeaux, says in one of his works: "The great Sauternes white wines, which are of a relatively high alcoholic strength, are both tonic and stimulating; consumed moderately, they are invaluable to convalescents after a severe illness or when it is necessary to revive an organism extenuated by high fever, hemorrhage, or long fatigue.

"They are perfect as dessert wines and one or two glasses at the end of a meal facilitate digestion and provoke gaiety."

BURGUNDIES—RED AND WHITE.

The wines produced in the Province of Burgundy, situated in eastern France, viz., in the Côte d'Or, between Macon, Baune and Dijon, rank among the best burgundies. They contain more tartrates and tannin than clarets, and are altogether heavier in body and aroma.

The best known cheaper qualities are Macon, Baune and Beaujolais, and their names indicate generally the district of their growth. The better wines are Romanee, Canti, Pommard, Chambertin, Nuits and Clos De Vougot, and the best known white wines are the Chablis.

The red burgundies are recommended as blood-making wines, especially in cases of general or local anaemia.

How to Serve Burgundy Wines.

Red burgundies should be served just as clarets, at the dining-room temperature, having been brought from the cellar several hours before the meal, after having decanted them off their sediment, or by using special baskets in which the bottles are laid just as they lay in the bin.

Burgundy wines in bottle form a sediment, owing to maturing, which is more or less abundant, according to the growths and ages. This sediment does not impair the quality of the wine, provided the bottle is uncorked carefully and not shaken so as to disturb the sediment. The cork having been drawn, the wine should be carefully decanted while holding the bottle up against the light in the same position as it was when stored in the cellar. As soon as the sediment is nearing the neck of the bottle the decanting must be stopped, for the mixing of the sediment with the wine will deprive the latter of its bouquet and render it bitter. Bottles should never be left uncorked, for the better the quality of the wine the more apt it is to become flat. White wines should be left in the cellar until needed. Sparkling wines should be iced.

Forming the Sparkle.

The ferments which existed at the time of the vintage and had become dormant during the winter, revive with the first warmth of spring, and commence to act afresh. They decompose the natural sugar still remaining from the vintage and transform it, as also the cane sugar added at the time of bottling, into a supplementary amount of alcohol and carbonic acid gas; but this time the gas cannot escape because the bottle is hermetically sealed; instead, it mixes thoroughly with the wine, producing that elegant sparkle so well known. This fermentation in the corked bottles generates a deposit which settles on the lower side of the bottle and must be got rid of. This is effected by two operations. These are the "mise sur pointe" and the "disgorgement."

The Mise Sur Pointe.

The bottles are placed head downward through an inclined plank pierced with holes at an angle of 70 degrees. Every day for at least three months a cellerman, specially trained for this kind of work, shakes the bottles lightly against the plank with a wrist movement quick and sharp. The deposit slowly descends and collects on the cork.

The Disgorgement.

The deposit, having settled on the cork, is now ready to be extracted. To do this the bottle is first placed head downward, to a depth of three inches, in a refrigerating bath Under the action of the cold, the deposit congeals in the neck of the bottle. The cellerman then takes the bottle out of the bath, holds it upright, undoes the clasp and eases the cork, which the pressure of the carbonic gas inside eventually forces out with a loud report, together with the deposit. The wine is then absolutely clear.

The Liquering.

After disgorging, the wine has not the least taste of sugar, the sugar added at bottling having been completely transformed into alcohol and carbonic acid. Whilst in this state the wine is known as "brut." To regulate it to the client's taste, which varies in different countries, a certain quantity of liqueur, composed of sugar candy and wine from the finest Champagne vineyards, is added immediately after the disgorging.

The Corking.

For corking, the best Spanish corks are used and are held in by either string and wire or wire muzzle, according to the custom of each house. Finally the capsule and label are put on and the bottles are packed in cases or baskets ready for shipment.

The cellars are located at Reims, Epernay, Ay, Avize, etc., and are well worth seeing.

FRENCH WINES.

The word "claret" means a wine of clear, red color. It is the English name given to the red wines of France, and particularly those grown in the Bordeaux district.

Chateau wines are those made from grapes of a selected character and grown on vineyards of wealthy gentlemen, who devote much time and money in their careful cultivation, storing and aging. Chateau bottled wines rank very high in the estimation of the connoisseur.

Wines described as bearing the Cachet du Chateau are simply those which have the crest or coat of arms bearing that name on the label. The caps and corks are likewise branded.

There are hundreds of districts where good wines are grown. To enumerate their varieties would fill volumes, and with a limited space at disposal it is impossible to give more than superficial indication of the best known brands. The wines of France have a recognized classification, according to value.

WINES OF ITALY.

Italy ranks second in the wine production of the world.

Its Brolio is one of the best Italian red wines; it resembles Burgundy, but is somewhat drier on the palate. When old it is a highly tonic wine. Barbera is another good wine; it ranks as good table or dinner wine. Also white Corvo Capri, Lacrymae Christi are strong, sweet wines of southern Italy. There are many others, both still and sparkling, amongst which may be named Moscato Spumante (sparkling Moselle flavor). Nebiolo Spumante Valpolicella (sparkling) red wine. There is also sparkling Lacrymae Christi.

Italian wines are well known and highly appreciated all over the world.

WINES OF GERMANY.

German wines are grown principally on the banks of the Rhine, and are generally known as Hocks. Those grown on the banks of the Moselle are designated as Moselles. There are many varieties of German wines, and their names denote principally the district of their growth.

German wines are of great medical value. They are strengthening to the action of the heart and diffuse cheerfulness, without leaving adverse results, which more alcoholic beverages might produce. Moselle wines especially are prescribed by the medical profession as highly beneficial in all affections of the liver and kidneys. They are considered anti-diabetic in their action and to minimize gouty tendencies.

SWEET BITTERWINES

French wines have been divided into four distinct classes, namely: Red Wines, White Wines, Sparkling Wines and Liqueur Wines. In the latter class are included all the various aperitifs such as Dubonnet, Amer Picon, Byrrh Wine, Absinthe, etc. The red wines of France and those of the Medoc or Bordeaux district especially, are tonics, and generally recuperative in their action. They contain but a moderate amount of tannin, a feeble acidity, and are rich in iron, phosphates and phosphoric acid.

Dubonnet is an appetizer made from a sweet French wine, strongly infused with a solution of Peruvian bark. Its tonic properties are extensively acknowledged.

Amer Picon, a French bitters, or aperitif, made from French sweet wine infused from bitter herbs.

Byrrh wine is a high-class appetizing and tonic wine, and an exceedingly good stimulant. It is made from old wine infused with bitter herbs and quinquinas. With mineral waters it makes a very refreshing drink.

Absinthe is a highly aromatic liqueur of an opaline, greenish color, and slightly bitter taste. It is distilled from bitter herbs, and is considered tonic and stomachic, although its excessive use produces a morbid, stupefying condition differing from ordinary form of alcoholism. The mode of

drinking it is by mixing with water, which is poured into it drop by drop.

LIQUEURS

Benedictine is a high-class liqueur, distilled exclusively at Fecamp, Normandy. It was originally made by the Benedictine monks, but since the French revolution it has been manufactured by a secular company, according to the original recipe. Its medicinal properties are of an acknowledged high order.

Maraschino is made from cherries griottes, grown chiefly in the south of France. It has a unique perfume and an agreeable taste.

Anisette. The basis of this cordial is anis seed. Its properties for facilitating digestion and preventing secondary fermentation, which causes dyspepsia, are well known and acknowledged; it is not only an agreeable but also a salutary cordial, known throughout the world.

Chartreuse is a highly esteemed tonic cordial, obtained by the distillation of various aromatic plants and some species of nettles growing on the Alps. There are some other ingredients and herbs used, but these are a secret belonging to the Carthusian monks, from which order the name Chartreuse is derived. It was formerly distilled by the monks at the monastery of the Grande Chartreuse in France, but since their expulsion it has been made at Tarragona, Spain, where the order is now established.

Sloe Gin is a species of the wild damson. It is a distillation of unsweetened gin, mixed with an infusion of the juice of the sloe berries, and is a delightful cordial. Its medicinal attributes are very special, being slightly laxative and very soothing in cases of griping pain. With hot or cold water it makes a very agreeable drink, and is also used in cocktails, fizzes, rickies, daisies, etc.

Kummel. The foundation of kummel is caraway seed, and its dietetic properties are somewhat similar to anisette. It is invaluable for indigestion or dyspepsia. It is also known in Russia as Alish, and is used there extensively as an after-dinner cordial.

Kirschwasser is a spirituous liqueur obtained by the distillation of Switzerland wild cherries. It is distilled chiefly in Vosges and in the Black Forest. It is free from sweetness, has a delicious flavor of bitter almonds, and is colorless as water.

Creme de Cacao is made from the beans of cacao. The chuao, the finest of which come from Puerto Cabello, is remarkable for its delicacy and perfume, and adds the most delicate effect to the small quantity of alcohol which this cordial contains.

BITTERS.

Specifically, they are liqueurs (mostly spirituous) in which herbs, generally bitter herbs, are steeped or infused.

Bitters are appetizers and beneficial for other medicinal purposes.

Angostura is a bitter tonic much used in the West Indies as a preventive against malarial fever. It is also used as a flavoring substance for all kinds of drinks, cocktails, etc., to which it imparts a unique flavor. It was originally made at Angostura, a city in Venezuela. Now it is made at Trinidad by the successors of Dr. Siegert.

Amer Picon is a French bitters, or an aperitif, made from French sweet wine infused with bitter herbs.

Orange bitters have a bitter-sweet flavor of the juice of the orange, and is much used in the preparation of cocktails.

There are many bitters which take their names from manufacturers, such as Abbotts, Bookers, Boonekamps, Hostetters, Pychaud, Fernetbranca, etc.

Calisaya is a bitter tonic infused with calisaya or Peruvian bark. It is an aromatic aperitif appetizer, much esteemed in all European cities. It is made in France from the finest quality of muscated wine and Peruvian bark.

VERMOUTH.

Italian Vermouth is a bitter-sweet wine. Its component parts are a muscated wine, aromatized with the infusion of herbs and spices and sweetened with pure sugar. It is fortified with brandy to about fourteen to eighteen per cent. Wormwood is one of the chief herbs used in Vermouth, and from it takes its name. It is extensively used in the preparation of cocktails.

French Vermouth is made in and around Cette, France. The French Vermouth differs from the Italian by being less sweet and somewhat lighter in color. In France it is one of the chief aperitifs and makes the finest cocktails and highballs.

BRANDIES OR COGNAC.

Brandy is an abbreviation of Brandy Wine, and is a spirituous liqueur obtained by the distillation of wine. The name brandy is also given to the distillates from peaches, apricots, cider, etc. In England a common kind of brandy is distilled from malt liquors, to which the flavor and color of brandy are added, and this is called British brandy.

Cognac brandy is acknowledged the standard, especially those produced in the department of Charente, south of Cognac, France.

California brandies are also much appreciated and are increasing in the estimation of the consumer.

WHISKEY.

We may take it as an accepted fact that both by custom and research it has been found that alcohol in its various forms has its legitimate place in the dietary of both healthy and diseased organisms. The uncertainty of its effects, however, compels the medical profession to require a reliable

spirit, for unless alcohol is completely eliminated from the organism, its effects, being cumulative, are unsatisfactory; their effects increase in geometrical progression with each succeeding dose. Care must be exercised therefore in selecting whiskey or other spirit for general use. Medical opinion seems only to recognize the fact that new whisky contains oils which are assumed to be amylic alcohol or fusel-oil, and which must be got rid of by rectification or age. Little attention is given to the other essential oils, the secondary products of the more correct materials of distillation. These may be either useful or detrimental in that they assist or retard the elimination of the alcohol.

A properly distilled and well matured whisky made from a fully malted barley is the one to be selected. The essential oil of malt being a bland and harmless substance, fulfils a very useful therapeutic office, as by its diaphoretic action upon the skin it promotes and increases excretion, and consequently mitigates the accumulative effects of the alcohol. Both pure malt whiskey as well as genuine cognac brandy possess beneficient qualities in their secondary products, the resulting ethers of which have peculiarly pleasing characteristics.

Amylic aclohol, on the contrary (the essential oil of grain whisky), is poisonous even in minute doses, and is most difficult to eliminate from the whiskey by any process. Its deleterious effect may be recognized by a paralyzing influence upon the skin, which, closing the doors of escape for the alcohol when consumed, produces feverish symptoms, furred tangue, thirst and headache. Whiskey containing it has earned therefore the reputation of being "the Devil in Solution." It is also necessary to avoid spirit of any kind to which saccharine or other softening ingredients have been added. For some reason not apparent in the present state of our knowledge of the chemistry of digestion, the tendency of sugar to turn acid on the stomach is increased when taken in combination with alcohol.

Alcohol plays an important part in the arrest of phthisis —particularly among those who have delicate skins and perspire freely the advantageous effects produced in these cases by the entire abandonment of all medication, and the employment of considerable doses of spirit is well established.

All those cases which are characterized by weakness of the heart, failing circulation, inability to take food, loss of power of sleep, and exhaustion, come under the category of suitable cases in which the best liqueur brandy or fine old malt whiskey is indicated as the most suitable form of alcohol that can be used, no matter how much one has to pay for it.

The physiological action of alcohol of whatever variety is greatly modified by climate, habits of life, and the hourly changes in the atmosphere. A humid climate, whether it be hot or cold, seems not only to tolerate its use, but often

to require a stimulant; but in dry and hot countries whisky should be sparingly used.

RUM.

The term rum is an abbreviation of rumbullion. Rum is a spirit, distilled from the juice of sugar cane, and also from molasses, in countries where sugar cane is not cultivated.

The best qualities of rum are made in the West Indies and are named after the place of manufacture, such as Jamaica Rum, Antigura rum, and St. Croix rum.

New England and Medford rum was one of the chief alcoholic drinks of this country, but its consumption has considerably diminished through prohibition laws and the steady advance of the use of whisky. The medicinal properties of rum are unquestioned, and for home remedies it is still in the lead. As a stimulant it is considered most efficacious. The Medford rums are also made in Massachusetts and enjoy great popularity. They are distilled on the same principle as New England rums.

GIN.

Gin is an aromatic spirit prepared from rye and other grain and flavored with the juice of the juniper berry.

Plymouth is a favorite sweet gin and is known in England as Plymouth gin.

Domestic gins are becoming more popular at the present time than ever before. They are gins distilled in the United States and possess all the attributes of the imported, and in consequence of the heavy import duty, the price is much lower.

Gordon and High and Dry and Plymouth, are among the leading imported gins sold in the United States.

ALES, BEERS, PORTER, STOUT.

Ale is a light colored beer made from malt which is dried at a low heat. (Pale ale is made from the palest or lightest colored malt.)

Beer is the same as the English word ale, and is the common word for all malt liquors. There is, however, a specific distinction. Ale is lighter colored than beer of a certain strength, made from malt and water. Beer is rather darker in color and is made of malt, hops and water.

Stout means a stouter and heavier quality than porter. It is brewed from the high dried malt and is treated in the same way as porter. London and Dublin stouts are considered the best.

Root beer is a beverage containing the extracts of various roots such as dock, dandelion, sarsaparilla and sassafras.

Ginger ale is an effervescent drink very similar to ginger beer. It ranks, however, as an aerated water beverage.

Malt extracts are concentrated, unfermented infusions of malt. They are considered most efficacious in furthering nutrition.

ALCOHOL.

Alcohol (ethyl) is the distillate, or product, of anything containing starch or sugar. It is highly inflammable, and burns without smoke or residue. Its normal proof is about 192%.

CELLAR MANAGEMENT.

Cellar Temperature.

The most desirable place for the storage of wine is an underground structure. The walls should be thick, with double doors, and the floor dry and concreted. Hot water pipes, skylights or badly fitting doors are most detrimental, as they are destructive to a uniform temperature. There should, however, be an abundance of ventilation, and the thermometer kept at about 56 deg. Fahrenheit, which should not vary more than 2 or 3 degrees upon either the hottest summer or coldest winter day. Excessive heat or cold destroys the life of the wine. A flaming gas jet is not advisable if ventilation is insufficient, because when lighted the temperature rises, creating too much heat near the top of the cellar, and when extinguished it quickly falls.

Binning.

There should be only three tiers or bins in the cellar, and the bottles placed in them with their noses inclined, if anything, a little downward, in order to ensure the corks being always kept wet with the wine. The bottles should look as neat and regular as it is possible to make them. Carelessness in binning will, of course, lead to much breakage. Examine each bottle to see that it is properly corked and that there is no leakage before binning away, although, perhaps, an infinitesimal leakage may not be detrimental, but perhaps the reverse. The bottles should not be laid down in the bin unless in good condition, and if not bright must be stood up for twenty-four hours until the deposit has been precipitated, to prevent it settling in the neck of the bottle and coming into the decanter when decanted. Stout young wines of good quality obtain a maturity and generous flavor by being binned in places of moderate warmth, provided, of course, that they are not kept there too long, but champagnes, Rhine wines and Moselles should be kept in a cool place.

Decanting

Before filling the decanters they should be, of course, thoroughly clean inside and out, and the mouth of the wine bottle very carefully wiped to remove all the exudation which will be found adhering to it: this should ensure the wine being served in perfect condition, for even the slight-

est cloudiness destroys that delicacy of flavor which is its chief charm. To extract the cork without shaking the wine, the bottle must be taken carefully by the neck with a steady hand and the corkscrew inserted in the exact centre of the cork with the bottle lying in a horizontal position.

Use no strainer, but place a candle in such a position that its light will shine through the wine as it passes between the bottle and the decanter. As soon as any sediment appears, the operation must be stopped at once so that none of it will get into the decanter.

No wine should be served at table that is defective or "corky" (a term to indicate wine that has been tainted by the sap of the cork wood), which is easily detected by the smell.

All wines throw a deposit, rich wines more than others. The crust of Port wine of only one or two years' formation is naturallly not so firm as that which has been kept for a longer period. Dry wines take longer to mature than rich.

Port wine should be decanted at the bin in the cellar, from half an hour to two hours before wanted, the decanter being placed in the Dining Room after it is filled, and served at the temperature of the room.

PORT WINE

In the selection of the Port wine, much depends upon the weather, as the physical conditions of those who partake of it must be considered; people accustomed to open air exercise enjoy generous wines, and in warm weather, light tawny wine should be preferred.

In some houses it is customary to drink a vintage Port no younger than twenty years in bottle, but there are many good wines which mature in from four to six years and acquire sufficient perfection to satisfy the connoisseur who is not too fastidious. If more than one quality of Port wine is required, it is better to commence with the richer or younger wine and follow with the drier or older.

CLARETS.

Clarets do not throw a deposit as quickly as Port wine, but the greatest care must be exercised in decanting them in order that they may be served in brilliant condition; the sediment being extremely fine, with a bitter flavor, it is not easily detected and will entirely spoil the delicacy of the wine if mixed with it.

Clarets moved from one cellar to another, are temporarily put out of condition; it is like transplanting a tree without giving it time to recover and develop in its new soil, therefore, wine always requires to settle down before being consumed.

Old wines particularly need a rest after a journey, and they should always be taken from the cellar direct to the Dining Room. This is important, but it is a very general omission in hotels and clubs.

Claret, to acquire the proper temperature, should be stood up in the Dining Room the morning it is to be consumed, and decanted at least half an hour before serving. A full wine may be kept a little longer, as it improves by contact with the air. Young or cheap Clarets should also be carefully decanted because any sediment coming into the glass destroys the character of the wine.

It is most inadvisable to serve Claret in a decanting basket, **it should always be decanted**, because the last one or two glasses invariably run muddy. Claret should, if possible, be put on the table at about the temperature of the room in which it will be consumed, to preserve the delicate freshness of the wine. The bouquet escapes when the wine is exposed to sudden heat or warmed to excess; this bouquet is mainly due to volatile vinous ethers which it is most desirable to retain. Clarets of medium quality improve with age, whereas the lightest table wines may be drunk fresh bottled, as is the custom in France; a fine, large, thin and white glass being used, and only two-thirds filled.

Sherry and stronger wines are liable to throw a deposit in bottle if kept for any length of time; care should therefore be exercised in decanting them or in fact any wine in which a sediment may be formed.

The sound and natural wines of Bourdeaux are refreshing and appetizing, and are the best type of a universal beverage for every day use; no other wines which the world produces are capable of yielding such lasting pleasures to the palate. They have also the additional advantage that when mixed with water do not spoil.

When taken with food they entice the languid palate and are admirably adapted for persons of all ages and conditions, whose occupations tax the brain more than the muscles, and as they contain only a comparatively small percentage of alcohol have but little tendency to inebriate.

The dietetic value of Claret has not been over-rated. If taken with food it is of service to persons of the gouty temperament, as it stimulates digestion and does not create acidity. The combination of the various saline ingredients with fruit acids, notably the acid tartrate of potash (Cream of Tartar) make for its highest value.

The delicate aroma and delicious flavour of the finer sorts of after-dinner Claret give endless delight and satisfaction; and there are so many varieties (differing according to the vineyards from which they emanate) they afford the connoisseur a wide scope for the exercise of judgment in selection.

MOSELLE.

Moselle as a highly etheral wine is also very useful in cases of cerebral and cardiac exhaustion, it stimulates the action of the liver and kidneys, and is generally credited with being otherwise beneficial. It is said to be anti-diabetic, and does not increase the gouty tendency.

HOCKS.

Hocks have great fragrance and vinosity and are preeminently the wines most suitable for intellectual enjoyment, as they are particularly exhilarating and increase the appetite. Being of light alcoholic strength but rich in volatile ethers, they are exceedingly efficacious, and do not (like Clarets) so quickly spoil after opening.

The finer qualities widely differ in flavour from each other, and being rich in ethers are much valued as a stimulant in sustaining the nervous force of the heart, while its enfeebled muscular tissue has time in which to recuperate.

For serious nervous prostration their value as a remedy can hardly be over estimated; their beneficial effects being strikingly exhibited in bringing back a stronger and steadier heartbeat, thus calming any attendant irritability which is of the utmost importance to the patient.

SHERRY.

There are no wines which can compare with genuine Sherry, either in generous character, delicacy of flavor or dietetic value. It represents about the highest development of quality in wine, is distinguished by freedom from acidity, sugar extractive matter, and has a high proportion of volatile ethers. These compound vinous ethers (to which Wine of a certain class and age owes the greater part of its flavor and bouquet) have a scarcely less important influence in advancing the quality of wine than in providing a valuable stimulant to the vital functions in cases of cerebral and cardiac exhaustion.

It relieves that condition of sleeplessness consequent upon slow and inefficient digestion, of old age. It is also beneficial in the later stages of severe febrile diseases, with great exhaustion and sleeplessness. A really good and pure Sherry has the same effect in rapidly restoring strength and regularity to the heart's action in certain forms of chronic neuroses—also in those severe neuralgic affections which so seriously affect the system.

The older bottled wines and those having the greatest amount of ethers are most effective. The finest wine that can be procured for money is just that which will give the best effect with the least possible delay. It must not be forgotten that the influence of such wine is entirely distinct from that of mere alcohol.

In Spain, where its qualities are well known, it is regularly used by physicians as a restorative in cases of collapse after surgical operations.

It should also be mentioned that it is invaluable for use as medicine (but not as a beverage) in the wasting diseases of children, particularly when they lose weight rapidly. It is conspicuously useful in such cases when the development of tuberculosis is feared.

In opposition to a very general idea, it is the opinion of Dr. Garrott, confidently confirmed by Dr. Francis E. Anstie, in his interesting book, "Uses of Wines in Health and Disease," that the non-saccharine or dry Sherries are not productive of gout, provided they do not cause any disturbance of the digestive functions. Dr. Anstine claims that it is only the saccharine of alcoholic liquors which develop gouty manifestations or evoke the tendency of latent gout

Port is a valuable medicine, and old crusted Wine a rare luxury.

It represents nearly all the elements of a fine wine, besides being most agreeable to a refined palate. An old bottled wine when judiciously used, with its fine volatile ethers, is singularly useful in restoring strength and regularity to the heart's action, and for certain forms of anemia it is nearly always beneficial. A full flavored potent wine of moderate age retaining much of the richness of its original flavor is for such purposes the best agent, the object being to employ only such wine as will exert the maximum of good influence upon both appetite and digestion.

In case of acute hemorrhage even an excessive quantity of Port Wine administered at the right moment has been found to have the result of resurrection from almost certain death.

WHEN AND HOW TO SERVE BEVERAGES.

Appetizer.—Dry Pale Sherry, plain or with a dash of bitters. Vermouth plain or Cocktails.

With Oysters.—Rhine Wine, Moselle, Dry Sauternes, Chablis or Capri. Cool.

With Soup.—Sherry, Madeira or Marsala. Cool.

With Fish.—Sauternes, Chablis, Rhine Wine, Moselle or Capri, Brolio White. Corvo.

With Entrees.—Claret or Chianti. Temperature of room.

With Roast.—Claret, Burgundy or Chianti. Temperature of room.

With Game.—Champagne (Cold); Old Vintage Champagne. Cool.

With Game.—Red Burgundy. Temperature of room.

With Pastry.—Madeira. Cool.

With Cheese.—Port. Temperature of room.

With Fruit.—Tokay, Malaga or Muscat. Temperature of room.

With Coffee.—Brandy or Cordials. Temperature of room.

If you do not wish to serve such a variety, use the following, viz.:

Either Sherry or Sherry and Bitters, Vermouth or Cocktails as an appetizer.

Either Rhine Wine, Moselle, Sauternes, Chablis or Capri with oysters and fish.

Either Sherry, Madeira or Marsala with Soup.

Either Champagne Claret, Burgundy, Chianti or Whiskey High Ball throughout the meals.

Either Brandy or Cordials after dinner.

Either Ale or stout with oysters, fish, cold meats, steaks, chops or bread and cheese.

APPENDIX.

There is nothing like good advice if only people will take it. An intelligent comprehension of the action of the various alcoholic liquors will do more to advance the cause of temperance than a vigorous adhesion to a dogma. Both Wines and Spirits have undoubtedly their legitimate place in the sustentation of healthy and diseased organisms and forms the commonest of all household remedies for a large number of ailments, therefore the few words upon their dietetic utility will not have been out of place.

As a rule the vigorous frame and perfect digestion of a healthy young or middle-aged person requires only a very moderate allowance, but in failing health and disease the uses of Wines and Spirits are invaluable and numerous. Possibly, however, the differences in their effects are not yet understood, either by the public or even by the majority of medical men, as their action is greatly controlled by their different combinations.

If taken with suitable food and in proper quantities absorption is more gradual, and being diluted, unquestionably aid the digestion and assimilation of food. Recognizing that these are beverages of ordinary life, their selection must be carefully made, with a due regard to purity as well as to the idosyncrasies of the consumer.

A CLOVER LEAF.

In genuine old fashioned American hot weather nothing seems to tickle the palate like a good American drink, and the kind selected generally indicates the characteristics of the person drinking. In winter a man will take almost anything that happens to be the fad for the moment, whether highly flavored or not, but in summer the demand is for something that will quench the thirst, whether beer, lemonade or gin rickey or some other beverage. The Clover Leaf is said to be popular in the city of brotherly love. Certainly it is decorative, for it has a soft orchid color, with a rim of white.

Drink is made of:
½ teaspoonful of sugar
100% dry gin
10% raspberry syrup
White of an egg
1 sprig of mint.

Fill glass with cracked ice, shake well, strain in champagne glass and serve.

A SOUL KISS.

½ spoonful sugar
50% Byrrh wine
25% rye whiskey
25% French Vermouth
Juice ½ orange
Fill glass with ice.

Shake with shaker and strain top off with fizz water.

AN ALE CUP.

Ingredients.—One bottle of Bass Ale, 1 gill of water, 1 glass of Sherry, the juice of two lemons and the fine rind of one, 1 tablespoonful of Castor sugar, a few leaves of fresh mint, a pinch of grated nutmeg, crushed ice.

Method.—Remove the lemon rind well in thein fine strips, put them into a jug, add the sherry, water, lemon juice, sugar, mint and nutmeg, cover and let the liquid stand for 20 minutes, strain into a glass jug, add a few pieces of ice and the ale, then serve.

AN OXFORD UNIVERSITY "NIGHTCAP"

Beat up the yolks of eight eggs with refined sugar pulverized and a nutmeg grated; then extract the juice from the rind of a lemon by rubbing loaf sugar upon it, and put the sugar with a piece of cinnamon and a quart of Bass & Co.'s Barley Wine, or Strong Ale, into a saucepan, place it on the fire, and when it boils take it off, then add a single glass of gin, or this may be left out, put the liquor into a spouted jug, and pour it gradually among the yolks of eggs, etc. All must be kept well stirred with a spoon while the liquor is being poured in. If it is not sweet enough add loaf sugar.

ABSINTHE.

(American style.)

¾ glass of fine ice
1 pony of absinthe
Wine glass of water.

Shake the ingredients until the outside of shaker is covered with ice.

Strain in glass and serve.

ABSINTHE COCKTAIL.

One dash bitters
10% Anisette
90% Absinthe
Fill glass with fine ice.

Shake well, until frapped. Strain in cocktail glass.

ABSINTHE DRIPPED.

1 pony of Absinthe.

Fill the bowl of your absinthe glass (which has a hole in the center) with fine ice and the balance with water. Then elevate the bowl and let contents drip into the glass containing the absinthe until the color shows a sufficiency. Pour into a thin bar glass and serve.

ABSINTHE FRAPPE.

75% Absinthe
25% Anisette
Fill glass with shaved ice.

Shake well with shaker, strain, fill glass with fizz water.

ALE BEANIE COCKTAIL.

50% Irish whiskey
50% Italian Vermouth
Fill glass with broken ice.

Stir, strain and serve.

ALEXANDER COCKTAIL.

(Use bar glass.)

75% rye whiskey
25% Benedictine
1 piece of ice
Twist of orange peel.

Stir and serve.

ALE SANGAREE.

Fill up ale glass with ale.
1 teaspoonful powdered sugar.

Stir gently, grate a little nutmeg on top and serve.

AMER PICON HIGH-BALL

(Use large glass.)

One piece of ice in glass
75% Amer. Picon
25% grenadine.

Fill glass with fizz water, stir with spoon and serve.

ANDERSON COCKTAIL

(Use mixing glass.)

75% dry gin
25% Italian Vermouth.

Fill glass with cracked ice, twist piece of orange peel, frappe, strain and serve.

ANGOSTURA FIZZ.

(Bar glass.)

Tablespoon powdered sugar
Juice half a lemon
Broken ice
½ Pony bitters
White of an egg
Tablespoon of cream.

Shake well in shaker and serve.

ANGOSTURA GINGER ALE.

1 glass ginger ale.
3 dashes bitters.

ANGOSTURA GRAPE-FRUIT

Cut the fruit in half, extract the core or pithy substance in the center with a sharp knife, insert the knife around the inner edge of the peel and disengage the fruit from the peel without removing the fruit or breaking the peel, sprinkle plentifully with powdered sugar and dash the opening caused by the removal of the core with Angostura bitters. Ice well before serving.

APPLEJACK COCKTAIL.

One dash orange bitters
100% cider brandy
½ glass cracked ice, squeeze a piece of lemon peel.

Stir up with spoon and strain in cocktail glass.

Drop medium-sized olive in glass and serve.

APOLLINARIS LEMONADE.

(Use large glass.)

One tablespoonful of powdered sugar
Three lumps of cracked ice
Juice of one lemon
One pint Apollinaris water.

Serve with straws.

APPLEJACK SOUR.

One teaspoonful of sugar
Juice of one lemon
¾ glass cracked ice
100% cider brandy.

Stir with spoon, strain in glass, ornament with fruit in season.

APPLE TODDY.

1 teaspoonful of sugar dissolved in a little hot water
100% Applejack
¼ of a baked apple
Fill glass 2-3 full of boiling water, stir, grate nutmeg on top, serve.

ARDSLEY COOLER.

(Use large thin glass.)

Large piece of ice
Large spray of mint
100% dry gin
1 bottle imported ginger ale.
Drink with nose to mint.

ARF AND ARF.

½ glass porter
½ glass ale.

ASTRINGENT.

75% wine glass Port wine
25% glass brandy
3 dashes Angostura bitters
4 or 5 dashes strong Jamaica ginger.
Stir gently with spoon and serve with a little nutmeg on top.

AUDITORIUM COOLER.

Juice of 1 lemon
10 dashes raspberry syrup
1 dash Angostura bitters
1 bottle ginger ale.
Stir well, ornament with fruit, berries and serve.

BAGARDIE COCKTAIL

50% Bagardie rum
25% Italian Vermouth
25% French Vermouth
Fill glass with broken ice.
Stir, strain and serve.

BACHELOR'S ROSE

Juice of a half a lemon
Juice of half lime
Juice of half orange
White of an egg
25% raspberry syrup
75% Sloe gin
Fill glass with cracked ice.
Shake well, strain and serve.

BALLOR COCKTAIL.

50% Italian Vermouth
50% brandy
½ glass cracked ice.
Stir, strain and serve.

BALTIMORE EGG NOGG.

Yolk of an egg
1 tablespoon of sugar
Add a little nutmeg and beat to a cream
50% brandy
25% Madeira wine
3 lumps of cracked ice
25% Jamaica rum.

Fill glass with milk, shake well, strain into large glass and serve.

BAMBO COCKTAIL.

50% Sherry wine
50% Italian Vermouth
Dash of orange bitters
½ glass of ice.

Stir, strain and serve.

BARACCAS COCKTAIL.

25% Fernet Branca
75% Italian Vermouth.

Fill glass with ice, stir, strain and serve.

BARRY COCKTAIL.

A very popular drink in 'Frisco.
Place in a small glass a piece of ice
4 dashes bitters
50% Plymouth gin
50% Italian Vermouth
1 piece of twisted lemon peel
5 drops of creme de menthe.

Stir it well, strain it into a small bar glass and serve with ice water.

B. B. HIGHBALL.

Juice of ½ orange
100% Scotch whiskey
1 piece of ice in glass
Fill glass with ginger ale. Serve.

BEALS COCKTAIL.

50% Scotch whiskey
25% French Vermouth
25% Italian Vermouth
½ glass cracked ice.

Frappe and serve in bar glass.

BEEF TEA.

½ teaspoonful of beef extract
Fill glass with hot water, season with celery salt.

Stir well and serve.

BICARBONATE OF SODA.

1 teaspoonful of bicarbonate of soda
½ glass of water.

Stir and serve.

BIJOU COCKTAIL.

(Use large glass.)

¾ glass filled with shaved ice
50% green Chartreuse
40% Italian Vermouth
10% dry gin.

Stir well with spoon, and after straining in cocktail glass add cherry or small olive, and serve after squeezing lemon juice on top.

BILLIN COCKTAIL.

60% Sloe gin
40% Plymouth gin
Fill glass with broken ice.

Stir, strain and serve.

BISHOP.

1 teaspoonful of sugar
Juice of ½ lemon
Juice of ½ orange
½ glass of fine ice
Fill glass with Burgundy
Dash of Jamaica rum.

Stir well, dress with fruits in season, and serve with straws.

BISMARCK COCKTAIL.

Two dashes Palmo bitters
One dash Absinthe
50% Italian Vermouth
50% rye whiskey
Piece of ice in glass
Twist of orange peel. Serve.

BLACK HAWK COCKTAIL.

50% rye whiskey
50% Sloe gin
Fill glass with ice.

Stir, strain and serve in cocktail glass.

BLACKTHORNE COCKTAIL.

Fill mixing glass 2-3 full fine ice
1 teaspoonful of syrup
¼ teaspoonful of lemon juice
2 dashes orange bitters
50% Italian Vermouth
2 dashes bitters
50% Sloe gin.

Stir ingredients thoroughly and strain in cocktail glass and serve.

BLACK STRIPE.

Use a whiskey glass, with enough Jamaica rum to cover bottom of glass
1 tablespoonful New Orleans molasses.

Place spoon in glass; hand rum bottle to customer and allow him to stir and help himself.

BLUE BLAZER.

(Use 2 metal mugs or 2 heavy bar glasses.)
½ tablespoonful sugar, dissolved in a little water
1 wine glass of Scotch or rye whiskey.

Set the liquid on fire, and while blazing pour three or four times from one to the other. This will look like a stream of fire; twist a piece of lemon peel on top, with a little grated nutmeg and serve.

BOGERZ COCKTAIL.

Juice of half a lime
75% dry gin
25% French Vermouth
Fill glass with broken ice.

Stir, strain and serve.

BONNETT COCKTAIL.

Juice of one lime
50% Benedictine
50% Italian Vermouth
1 piece of ice
1 slice of pineapple.

Stir, top off with carbonic and serve.

BORNNS' COCKTAIL.

1 dash brown Curacao
50% dry gin
50% Italian Vermouth.

Stir, strain and serve.

BOSTON COOLER.

One bottle imported ginger ale
One bottle domestic sarsaparilla.

BOTTLE OF COCKTAILS.

(For parties.)

1 bottle rye whiskey
1 bottle Italian Vermouth
1 pony glass of Curacao
1 pony glass of Boker's bitters
Mix well together
Funnel ½ full of fine ice.

Pass liquor through ice into bottle. Cork well, keep on ice until ready to serve.

BOWL OF EGG NOGG.

(For parties.)

1 lb. of sugar
10 eggs. Yolks should be separated. Beat yolks with sugar until dissolved.
Pour in 1 pt. Martell brandy
1 wine-glass of Jamaica rum
3 qts. of rich milk.

Mix ingredients well with a ladle and stir continually while pouring in milk, to prevent from curdling. Then beat whites of eggs and put on top of mixture. Serve.

BRANDY BURNED WITH PEACH.

(Use small bar glass.)

1 wine glass of brandy
½ tablespoon sugar
Burn brandy and sugar together in a saucer.

Place 2 or 3 slices dried peach in a hot stem glass; pour the burned liquid over it; grate a little nutmeg over it and serve. This is a Southern concoction.

BRANDY CHAMPRELLE.

(Use sherry glass.)

25% Curacao
25% Chartreuse
25% Anisette
25% Kirschwasser or brandy
2 dashes of Angostura bitters.

Attention should be paid to prevent from mixing.

BRANDY COCKTAIL.

1 dash Angostura bitters
100% brandy
½ glass cracked ice.

Stir, strain and serve.

BRANDY CRUSTA.

25% of Maraschino
75% brandy
Juice of one lemon
Fill glass with ice.

Shake, strain in glass, and trim with fruit in season.

BRANDY DAISY.

1 teaspoonful sugar
Juice ½ lemon
Juice ½ orange
Juice ½ lime
25% raspberry syrup
75% brandy
Fill glass with cracked ice.

Shake and strain. Fill with fizz water and serve.

BRONX TERRACE.

Juice of ½ lime
50% dry gin
50% French Vermouth
Fill glass with ice.
Shake and strain, serve in cocktail glass.

BROOKLYN COCKTAIL.

1 dash Amer. Picon bitters
1 dash Maraschino
50% rye whiskey
50% Italian Vermouth
Fill glass with ice.
Stir and strain. Serve.

BRUT COCKTAIL.

Use mixing glass full of shaved ice
1 dash bitters
10% glass Amer. Picon
90% glass of French Vermouth.
Stir well, strain into a cocktail glass and serve.

BUTCHER COCKTAIL.

50% Scotch whiskey
25% dry gin
25% Italian Vermouth
Fill glass with broken ice.
Stir, strain and serve.

BYRRH COCKTAIL.

25% French Vermouth
25% rye whiskey
50% Byrrh wine
½ glass fine ice
Stir with spoon until cold
Strain in cocktail glass.
Squeeze a piece of orange peel on top and serve.

BYRRH WINE DAISY.

Juice of quarter of an orange
Juice of half a lemon
10% raspberry syrup
90% Byrrh wine
Fill glass with broken ice.
Shake, strain, fill glass with fizz water.

BYRRH WINE RICKEY.

One piece of ice in glass
Juice ½ lime; drop squeezed lime in glass
100% Byrrh wine.
Fill glass with fizz water, stir with spoon and serve.

BRANDY AND GINGER ALE

1 lump of ice
100% brandy
Bottle of ginger ale
Mix with spoon.

Care should be taken that ale does not foam over the top.

BRANDY AND SODA.

3 lumps of broken ice
100% brandy
Bottle of plain soda water.

Stir well with a spoon.

(This is a delicious summer drink.)

BRANDY FIX.

1 teaspoonful of sugar
Juice of one lime
1 pony pineapple syrup
2 dashes of Chartreuse
Fill glass with cracked ice.
100% brandy.

Stir with spoon, ornament with grapes and berries in season, serve with straw.

BRANDY FIZZ.

1 teaspoonful of sugar
Juice of one lemon
100% brandy
Fill glass with ice.

Shake well with shaker, strain in glass, fill with seltzer water and serve.

BRANDY FLIP.

1 teaspoonful of sugar
1 fresh egg
100% brandy
½ glass cracked ice.

Shake well with shaker, strain and grate a little nutmeg on top and serve.

BRANDY FLOAT.

Fill pony glass with brandy, place whiskey glass over pony of brandy, ½ glass of water, then withdraw pony glass, allowing the brandy to float on top of the water.

BRANDY HIGH-BALL.

1 piece of ice in a glass
100% of brandy.

Fill with fizz water and serve.

BRANDY JULIP.

½ teaspoonful of sugar
Add a little water to dissolve sugar
Four sprigs of mint
100% brandy
1 dash of Jamaica rum
Fill glass with ice.
Trim with fruits in season and serve with straws.

BRANDY PUNCH.

2 tablespoonsful of sugar
A little water to dissolve sugar
25% syrup
100% brandy
½ glass cracked ice.
Shake and strain. Trim with fruit in season. Serve with straws.

BRANDY RICKEY.

One piece of ice in glass
Juice of half lime
Drop squeezed lime in glass
100% brandy
Fill glass with fizz water.
Stir with spoon and serve.

BRANDY SANGAREE.

1 teaspoonful of sugar
75% brandy
25% Port wine
Fill glass with ice.
Shake, strain and serve.

BRANDY SCAFFA.

(Use sherry glass.)

¼ glass raspberry syrup
¼ glass Maraschino
¼ glass green Chartreuse.
Top off with brandy and serve like Pousse Cafe.

BRANDY SMASH.

½ teaspoonful of sugar
3 sprigs of fresh mint
100% brandy.
Fill glass with shaved ice and stir well with spoon, ornament with fruit in season and serve.

BRANDY SOUR.

½ teaspoonful of sugar
Juice of ½ lemon
Add a little water to dissolve sugar. Stir well with spoon
100% brandy
½ glass fine ice.
Shake, strain in glass and serve with slice of orange.

BRANDY TODDY.

Put in a whiskey glass:
1 teaspoonful of sugar dissolved in a little water
1 small piece of ice.
Hand the bottle of brandy to the customer and let him help himself.

BRONX COCKTAIL.

50% dry gin
25% French Vermouth
25% Italian Vermouth
Twist of orange peel.
Fill glass with ice, shake and strain, serve.

CALISAYA COCKTAIL.

100% Calisaya
½ glass cracked ice.
Stir, strain and serve.

CALIFORNIA SHERRY COBBLER.

Large bar glass half full of ice
½ tablespoonful of sugar
1 pony pineapple syrup
1 wine glass California sherry
1 dash bitters.
Stir well, fill up with ice, dress with fruit, dash Port wine on top, serve with a straw.

CAMPILL COCKTAIL.

1 dash Absinthe
50% rye whiskey
25% French Vermouth
25% Italian Vermouth.
Fill glass with cracked ice, stir, strain and serve.

CANADIAN FIZZ.

½ teaspoon of sugar
50% dry gin
Juice of 1 lime
1 fresh egg
Fill glass with fine ice.
Shake well with shaker, strain, top off with fizz water and serve.

CATAWBA COBBLER.

1 teaspoon of sugar
2 wine glasses of Catawba wine
Fill glass with fine ice.
Dress with fruits in season, and serve with straws.

CUSHMAN COCKTAIL.

25% French Vermouth
75% dry gin.
Fill glass with ice, shake, strain and serve.

CURACAO PUNCH.

Use large bar glass half full of ice
1 tablespoon powdered sugar
3 or 4 dashes lemon juice
50% brandy
30% Curacao
20% Jamaica Rum
2 dashes bitters
½ glass carbonated water.
Stir well with spoon, fill up with ice, dress with fruits, serve with straws.

COTTON COCKTAIL.

1 dash of Absinthe,
2 dashes Orange Bitters
Twist of lemon peel,
50% Rye Whiskey,
25% French Vermouth,
25% Italian Vermouth.
Fill glass with broken ice, stir, strain and serve.

CREME DE MENTHE HIGHBALL

1 piece of ice in glass,
100% Creme De Menthe
Fill glass with fizz water, serve.

CLARENDON COCKTAIL.

Mint mulled
Juice of half a lime
100% dry gin
1 bottle Ginger Ale.
Stir slowly and serve.

CLEAVES DELIGHT.

50% Grenadine,
50% Italian Vermouth,
1 piece of ice in glass.
Stir and serve.

CHAMPAGNE FRAPPE.

Place the bottle in a Champagne cooler, fill with shaved ice and salt. Turn the bottle for twenty minutes or until the wine becomes almost frozen.

CIDER CUP.

1 qt. Cider,
1 pony of Brandy,
1 pony of Curacao
1 pony of Maraschino,
1 sliced orange,
1 sliced lemon
1 bottle of Club soda or syphon.

Place large piece of ice in punch bowl, stir well together, add Mint and serve.

COCKTAIL A LA FUREY

(Use Schoppen glass.)

Fill ½ glass with Carbonic
Use mixing glass
75% Holland gin
10% Italian Vermouth
15% French Vermouth
Fill glass with broken ice.

Shake, strain on top of ½ glass of Carbonic and serve.

CHAMPAGNE PUNCH.

(Use punch bowl.)

4 lumps of sugar
2 ponies of Curacao
1 qt. of Ruinart champagne
Bottle of club soda
Juice of 1 lemon
Stir with ladle
1 large piece of ice.

Trim with fruits in season.

CHAMPAGNE SOUR

1 lump of sugar
Juice of ½ lemon
Fill glass with champagne.

Stir well, ornament with fruits in season.

CHAMPAGNE VELVET.

For this drink a bottle of champagne and a bottle of porter (both cold) must be used. Fill the goblet half full of porter and balance with champagne, stir with a spoon slowly and carefully and serve.

COFFEE COCKTAIL.

½ teaspoonful of sugar
1 egg
50% Port wine
50% brandy
Fill glass with cracked ice.
Shake well, strain and serve.

CHOCOLATE PUNCH.

Use large bar glass 2-3 full of fine ice
½ tablespoon sugar
50% Port wine
50% Curacao
1 egg and fill glass with milk.
Shake thoroughly, strain into a punch glass and grate a little nutmeg on top and serve.

CHRISTIE COCKTAIL.

2 dashes Peychard's bitters
50% dry gin
50% French Vermouth
Fill glass with ice.
Stir, strain in glass and serve.

COFFEE KIRSCH.

(Use wine glass.)

½ spoon of sugar
1 pony of Kirschwasser
50% cold black coffee
1 dash of brandy
Fill glass with fine shaved ice.
Frappe and strain in wine-glass and serve.
(After dinner.)

CINCINNATI COCKTAIL.

½ glass of beer, fill up with soda or ginger ale. This is a palatable drink for warm weather.

CLARET COBBLER.

1 teaspoonful of sugar
2 slices of orange
2 slices of lemon
½ glass of cracked ice
Fill glass with claret.
Stir well with spoon, ornament with fruits in season, serve with straws.

CLARET LEMONADE.

2 teaspoonfuls of sugar
Juice of 1 lemon
½ glass cracked ice
¾ glass of water.
Shake well, dress with fruits in season, fill with claret, pour slowly, so it floats on top. Serve with straw.

CLARET PUNCH.

1 tablespoonful of sugar
Squirt of seltzer
Juice of ½ lemon
Half glass of cracked ice
Fill glass with claret.
Stir well, and ornament with fruits in season.

COLUMBUS COCKTAIL.

60% Italian Vermouth
40% Hostetter's bitters
Fill glass with ice.
Frappe, strain and serve.

CONEY COCKTAIL.

50% Italian Vermouth
50% dry gin
½ glass fine ice.
Frappe, strain and serve.

CONSOLIDATED COCKTAIL.

75% Gordon gin
25% Italian Vermouth
Fill glass with ice.
Shake well, strain and serve.

CREME DE MENTHE ON ICE.

Have the cocktail glass filled with fine ice
Fill up with Creme de Menthe.
Serve with straws.

CRIS COCKTAIL.

2 dashes Maraschino
50% French Vermouth
50% dry gin
Fill glass with ice.
Stir, strain and serve.

CHAMPAGNE CUP.

1 quart Champagne
1 pony of brandy
1 pony of Curacao
1 pony of Maraschino
1 sliced orange
1 sliced lemon
Place large piece of ice in punch bowl.
1 bottle of club soda or syphon
Stir well together, add mint and serve.

CLARET CUP.

1 qt. of claret
1 tablespoonful of sugar
1 pony of brandy
1 pony of Curacao
1 pony of Maraschino
1 pony of Jamaica rum
1 sliced orange
1 sliced lemon
1 bottle of club soda or syphon
Place large piece of ice in punch bowl.
Stir well together, add mint and serve.

CLOVER LEAF COCKTAIL.

White of 1 egg
Juice ½ lemon
1 tablespoon Grenadine
100% dry gin
1 sprig fresh mint.
Fill glass with broken ice, shake, strain and serve.

COOK COCKTAIL.

Juice 1 lemon
75% dry gin
25% Maraschino
White of 1 egg.
Fill glass with broken ice, shake, strain and serve.

COGNAC A LA RUSSE.

1 pony of Cognac
1 slice of lemon
Place on top of glass.
⅛ cup of sugar on top and serve.

CHOCOLATE COCKTAIL.

Yolk of 1 egg
50% yellow Chartreuse
½ teaspoon of powdered sweet chocolate
Fill glass with cracked ice.
Shake with shaker, strain and serve.

CLIFTIN COCKTAIL

1 dash Angostura bitters
1 dash Curacao
50% Italian Vermouth
50% rye whiskey
½ glass cracked ice.
Stir, strain and serve.

DUBONNET COCKTAIL

100% Dubonnet
Fill glass with ice.
Twist of orange peel, shake, strain and serve.

DORR COCKTAIL.

30% French Vermouth
60% dry gin
10% Italian Vermouth
Twist of orange peel
½ glass fine ice.
Shake, strain and serve.

DRY MARTINI COCKTAIL.

50% dry gin
50% French Vermouth
Fill glass with cracked ice.
Stir, strain and serve.

DUNHAM COOLER.

(Use large glass.)

Peel of orange (in one long string.) Place in glass
½ glass of fine ice
Juice of 1 orange
100% rye whiskey.
1 bottle imported ginger ale.
Stir slowly and serve.

DANIEL WEBSTER PUNCH.

(For 12 persons.)

Juice 12 limes
Add granulated sugar sufficient to make paste
1 pt. St. Croix rum.
Let it mull for 12 hours
Large block of ice
Add 1 qt. Champagne

DEVIL'S COCKTAIL.

10% Devil bitters
90% French Vermouth
Fill glass with broken ice.
Stir, strain and serve.

DEAN COCKTAIL.

1 dash Amer. Picon
1 dash Maraschino
50% Italian Vermouth
50% rye whiskey
Fill glass with ice.
Stir, strain in glass and serve.

DOGS' DAYS.

100% Scotch whisky
1 bottle ginger ale.
2 slices of orange and serve.

DONNELLY'S.

1 Cliquot
2 Pommery
3 Ruinart.

EDNER COCKTAIL.

50% St. Raphael
50% dry gin
Twist of orange peel.
Fill glass with cracked ice, stir, strain and serve in cocktail glass.

EVAN'S COOLER.

Use large, thin glass
Wine glass of Claret
Bottle of imported ginger ale.
Serve.

EGG LEMONADE.

Use large bar glass 2-3 full of fine ice
1 tablespoon powdered sugar
Juice of 1 lemon
1 fresh egg.
Fill up glass with water, shake thoroughly, strain into a thin lemonade glass and serve.

EGG NOGG, PLAIN.

1 tablespoonful of sugar
1 fresh egg
100% brandy
1 dash Jamaica rum
½ glass of cracked ice.
Shake well, strain, grate nutmeg on top and serve.

EGG PHOSPHATE.

1 teaspoonful of sugar
1 fresh egg
Juice of 1 orange
3 dashes of phosphate
1 glass of cracked ice.
Shake well with shaker, strain and serve.

EGG SOUR.

1 teaspoonful of sugar
Yolk of 1 egg
Juice of ½ lemon
1 dash Curacao
100% Martell brandy
½ glass cracked ice.

Shake well with shaker, strain and serve.

ELK'S DELIGHT.

Juice of ½ orange
Juice of ½ lemon
100% pure grape juice
1 teaspoonful powdered sugar
1 dash bitters.

Cracked ice to half fill glass, plain water to finish, shake, serve in 12 ounce lemonade glass. Garnish with slice of orange and cheries.

EVANS COCKTAIL.

1 dash of apricot brandy
1 dash of Curacao
1 dash of bitters
100% rye whiskey
Fill glass with cracked ice.

Stir well, strain and serve.

EVANS SHANDY GAFF.

(In glass pitcher.)

1 large piece of ice in pitcher
2 bottles ginger ale
2 glasses of claret.

Dress with fruit in season and serve.

FARMERS' COCKTAIL.

1 dash of Angostura bitters
50% dry gin
30% French Vermouth
20% Italian Vermouth
1-3 glass cracked ice.

Frappe, strain and serve.

FINE LEMONADE FOR PARTIES.

2 lbs. of granulated sugar

Grate the rind of ten lemons over sugar. Rub in with sugar until the oil is absorbed
Add 1 gallon of boiling water.

Stir until sugar dissolves, cool, place large piece of ice in bowl, strain through cloth, ornament with fruits in season.

FISH HOUSE PUNCH.

1-3 pint lemon juice
¾ pound powdered sugar, dissolved in sufficient water
½ pint brandy
½ pint peach brandy
¼ pint Jamaica rum
4 tablespoons Angostura bitters
2½ pints cold water.
Ice and serve.

FRANK HILL COCKTAIL.

50% cherry brandy
50% brandy
Twist of lemon peel
½ glass of cracked ice
Shake well in shaker, strain into cocktail glass and

FREEMAN'S BLISS.

(In glass pitcher.)
1 bottle of Moselle wine
1 pint German seltzer
1 large piece of ice in pitcher.
Dress with fruits in season and serve.

FRENCH FLAG.

(After dinner cordial.)

1-3 grenadine
1-3 Maraschino
1-3 Creme de Yvette.

FAIRBANKS COCKTAIL.

1 dash Boker's bitters
90% rye whiskey
10% apricot brandy
½ glass of fine ice.
Shake, strain and serve.

FANCY BRANDY, GIN AND WHISKEY COCKTAILS.

1 dash of syrup
1 dash of Angostura bitters
1 dash Curacao
100 brandy
Gin or whiskey
½ glass of fine ice.
Shake and strain, twist a piece of lemon peel and serve.

FANCY WHISKEY SMASH.

Use large bar glass half full of ice
2 teaspoons sugar
1 wine glass carbonated water
3 sprigs of mint, pressed
1 wine glass whiskey.
Stir well, fill up with ice, trim with fruit and serve.

GIN AND CALAMUS.

(Use whiskey glass.)

Two or three small pieces of calamus root should be placed in a bottle of gin until the essence has been extracted. To serve, hand out glass with the bottle, allow customer to help himself.

GIN AND MILK.

(Use whiskey glass.)

Hand out glass with spoon in and bottle of gin, allow customer to help himself, then fill up glass with cold milk.

GIN AND MOLASSES.

(Use whiskey glass.)

Put enough gin in glass to cover the bottom, drop one tablespoon of New Orleans molasses, place spoon in glass, and allow customer to help himself from gin bottle. Use hot water to cleanse glass.

GIN AND TANSY.

(Use whiskey glass.)

This is an old-fashioned and excellent tonic. It is prepared by steeping a bunch of tansy in a bottle of Holland gin, which will extract the essence; when serving, set the glass, with the lump of ice, before the customer, allowing him to help himself.

GIN SANGAREE.

Prepare this drink same as Brandy Sangaree, substituting gin instead of brandy.

GIN SMASH.

1 teaspoon of sugar
2 sprigs of mint
Dissolve with little water
100% dry gin
½ glass cracked ice.
Stir well, serve in old fashioned cocktail glass.

GIN SOUR.

½ teaspoon of sugar
100% dry gin
Juice of 1 lemon
½ glass of cracked ice.
Shake, strain, slice of orange and serve.

GLASGOW FLIP.

25% raspberry syrup
1 fresh egg
Juice of 1 lemon
1 lump of ice
Fill glass with ginger ale.
Stir and serve.

GIN TODDY.

(Use whiskey glass.)

½ teaspoon of sugar, dissolve well in a little water
1 or 2 lumps of broken ice
1 wine glass Holland gin.
Stir up well and serve.

The proper way to serve this drink is to dissolve the sugar with a little water, put the spoon and ice into the glass, and hand out the bottle of liquor to the customer to help himself.

GOLDEN FIZZ.

¾ tablespoonful of sugar
Juice of 1 lemon
100% of whiskey
Yolk of 1 Egg
¾ glass of fine shaved ice.
Shake well in shaker, fill glass with fizz water, mix well with spoon and serve.

GRAHAM COCKTAIL.

25% Fernet Branca
75% Italian Vermouth
½ glass of ice.
Shake, strain and serve in cocktail glass.

GUGGENHEIMER COCKTAIL.

2 dashes Fernet Branca
100% Italian Vermouth
½ glass cracked ice.
Shake, strain and serve.

GUM SYRUP.

Take 15 pounds loaf or granulated sugar
1 gallon of water.
Boil for 8 or 10 minutes, then add enough water to make 2 gallons.

GIN BUMP.

(Use highball glass.)

1 piece of ice in glass,
Squeeze half of lime in glass
100% gin
Fill glass with ginger ale.
Stir and serve.

GRENADINE HIGHBALL

1 piece of ice in glass
100% Grenadine
Fill glass with fizz water, serve.

GIN CRUSTA.

Peel of ½ lemon in long string
Place in glass
½ glass of fine ice
1 dash of bitters
Juice of ½ lemon
Dash of Maraschino
100% dry gin
And serve.

GIN DAISY.

Juice of 1 lemon
50% dry gin
50% raspberry syrup
Fill glass with fine ice.
Shake with shaker, strain in glass, fill with siphon and serve.

GIN FIX.

2 teaspoonfuls of sugar
Juice of ½ lemon
Squirt of seltzer
Fill glass with ice
100% dry gin.
Stir well, ornament with fruits in season and serve.

GIN COCKTAIL.

1 dash bitters
100% dry gin
½ glass cracked ice.
Stir and strain, twist a piece of lemon peel and serve.

GIN PUNCH.

(Use large bar glass half full of ice.)

1 tablespoon raspberry syrup
1 tablespoon powdered sugar, dissolve in seltzer
1½ wine glasses of Holland gin
3 or 4 dashes lemon juice
1 slice of orange, cut up
2 dashes Maraschino.
Fill up with ice, shake well, and dress with pineapple and berries.

GIN RICKEY.

1 piece of ice in glass
Juice of half a lime
Drop squeezed lime in glass
100% of dry gin
Fill glass with fizz water.
Stir with spoon and serve.

GIN FIZZ.

1 teaspoonful of sugar
Juice of 1 lemon
1 dash cream
100% gin
Fill glass with fine ice.
Shake, strain, fill glass with fizz water and serve.

GIN HIGH-BALL.

1 piece of ice in glass
100% dry gin.
Fill glass with fizz water, stir and serve.

GIN JULIP.

½ tablespoonful of sugar
3 sprigs of mint
½ glass of fine ice
100% dry gin.
Stir well, trim with fruits in season and serve

HALF AND HALF

Mix half ale or beer and porter together.
This is the American style.

HOCK COBBLER

Prepared same as Claret Cobbler, substituting Hock wine instead.

HOLSTEIN COCKTAIL

1 dash Amer. Picon
50% Cognac
50% Blackberry brandy.
Frappe, strain and serve.

HAMERSLEY COCKTAIL

¼ of an orange
2 dashes Maraschino
25% Italian Vermouth
75% dry gin.
Frappe, strain in glass and serve.

HONOLULU COCKTAIL

(Use star champagne glass.)

1 small piece of ice
3 dashes bitters
100% whiskey.

Fill almost up to top of glass with seltzer, then drop in small spoon of sugar and stir, drink while effervescing.

HORSES NECK

(Large thin glass.)

2 dashes lemon juice
Peel a lemon in a long string, place in glass, fill glass with ice
1 bottle of ginger ale.

Serve.

HOT-BRANDY SLING

1 teaspoonful of sugar
100% brandy.

Fill glass with hot water, grate nutmeg on top and serve.

HOT SCOTCH

1 lump of sugar
1 dash of bitters
¾ glass boiling water
100% Scotch whiskey.

Place piece of lemon peel in glass, a few cloves and serve.

HOT SCOTCH TODDY

½ teaspoonful of sugar
Dissolve with a little hot water
100% Scotch whiskey.

Stir, grate a little nutmeg on top and serve.

HOT SCOTCH WHISKEY SLING

½ lump of sugar
¾ glass hot water
1 piece of lemon peel
100% Scotch whiskey.

Grate a little nutmeg and serve

HOT SPICED RUM

1 lump sugar
½ teaspoonful mixed allspice
Dissolve with a little hot water
100% Jamaica rum
Fill glass with hot water.

Stir, grate a little nutmeg and serve.

HUNTER COCKTAIL

75% rye whiskey
25% cherry brandy.
Fill glass with ice, stir, strain and serve.

HAMILTON COCKTAIL

75% Byrrh wine
25% Scotch whiskey
Fill glass with broken ice.
Stir, strain and serve.

HOT GIN SLING

1 lump of sugar, dissolved in hot water
100% Holland gin
Fill with hot water.
Stir well, grate nutmeg on top, add a slice of lemon.

HOT IRISH PUNCH

2 lumps of sugar
Juice of ½ lemon
Dissolve in a little hot water
100% Irish whiskey
Fill glass with hot water.
Stir well, place slice of lemon on top, grate nutmeg and serve.

HOT LEMONADE

1 tablespoonful of sugar
Juice of 1 lemon
Fill with hot water.
Stir well and serve.

HOT MILK PUNCH

1 tablespoonful of sugar
50% Jamaica or Medford rum
50% brandy
Fill glass with boiling hot milk.
Stir well, and grate a little nutmeg on top and serve.

HOT RUM

1 lump of sugar, dissolved in a little hot water
100% Jamaica rum
Fill with hot water.
Stir well, grate a little nutmeg and serve.

HUDSON COCKTAIL

3 dashes of orange bitters
50% Holland gin
50% French Vermouth
Fill glass with broken ice.
Stir, strain and serve with olive.

HOCK COBBLER

1 teaspoonful of sugar dissolved in a little water
1 wineglass of Hock wine
Fill with fine ice, stir and dress with fruits in season, serve with straw.

HOT EGG NOG

1 tablespoonful of sugar
1 fresh egg
100% brandy
Fill glass with hot milk.
Shake thoroughly with shaker, strain, grate nutmeg on top and serve.

IMPROVED MANHATTAN COCKTAIL.

1 dash bitters
1 dash Maraschino
50% rye whiskey
50% Italian Vermouth
½ glass cracked ice.
Stir, strain and serve.

IMPROVED MARTINI COCKTAIL.

1 dash orange bitters
Dash Maraschino
50% Italian Vermouth
50% dry gin
Fill glass with cracked ice.
Stir, strain and serve.

IRVING COCKTAIL.

50% dry gin
40% French Vermouth
10% Calasaya
Slice of orange
Fill glass with ice.
Frappe, strain and serve.

ISABELLE COCKTAIL.

50% Creme de Cases
50% grenadine.
1 lump of ice in glass and serve.

ITALIAN COCKTAIL.

50% Vermouth
25% Fernet Branca
25% grenadine.
Fill glass with ice.
Frappe, strain and serve.

ITALIAN WINE LEMONADE.

2 teaspoonfuls of fine sugar
Little water to dissolve
4 dashes of raspberry syrup
Juice of one lemon
½ glass cracked ice
100% Marsala wine.
Fill with water, stir and trim with fruits in season. Serve with straws.

IMPERIAL EGG NOGG.

1 teaspoonful of sugar
1 fresh egg
90% brandy
10% Jamaica rum
Fill glass with milk.
Shake well, strain, grate nutmeg on top, serve.

ILLINOIS THUNDERBOLT.

85% Cider brandy or Jersey Lightning
15% Grenadine
Fill glass with broken ice.
Stir, strain and serve.

JACK ROSE

1 teaspoonful sugar
10 dashes Raspberry syrup
10 dashes lemon juice
5 dashes orange juice
Juice ½ lime
75% cider brandy.
Fill glass with cracked ice, shake and strain, fill with fizz water and serve.

JACK ZELLER COCKTAIL

50% orange gin
50% Doubonnet.
Fill glass with ice, stir, strain and serve.

JUNE DAISY

(In large glass.)

1 teaspoonful sugar
10 dashes raspberry syrup
Juice ½ lemon
Juice ½ orange
Juice ½ lime
75% dry gin
Fill glass with fine ice.

Shake well together, fill glass with ginger ale. Stir with spoon carefully and serve.

JUNE ROSE

(Use large glass for mixing.)

Juice of one orange
Juice of ½ lime
Juice of ½ lemon
50% raspberry syrup
50% dry gin
Fill glass with ice.

Shake well with shaker, strain, fill glass with fizz water and serve.

JUNKINS COCKTAIL

One teaspoonful gum syrup
1 dash Angostura bitters
100% rye whiskey
1 piece of clear ice.

Stir, twist piece lemon peel on top and serve.

JERSEY LILY POUSSE CAFE

(Use pony glass.)

½ green Chartreuse
½ Cognac brandy
10 drops Angostura bitters.

Pour brandy in carefully so it will not mix and serve.

JERSEY SUNSET

Into a straight champagne glass put a scant teaspoonful of sugar with enough water to dissolve. Add a twist of lemon or lime peel and half a whiskey glass of fine Old Monmouth Applejack. Now put in enough broken ice to cool, fill with water and finish with a dash or two of Angostura bitters, which should not be stirred in, but be allowed to drop slowly through the amber mixture, imparting to it the sunset hues that probably suggested its name.

In winter, instead of ice, hot water is used, making a most genial drink—A Hot Sunset.

JAMAICA RUM SOUR

½ teaspoon powdered sugar
Juice of 1 lemon
100% Jamaica rum.
Fill glass with ice, shake well, strain and serve.

JAPANESE COCKTAIL

2 dashes Curacao
50% Italian Vermouth
30% rye whiskey
20% grenadine syrup
Fill glass with ice.
Frappe, strain and serve.

JENKS COCKTAIL

1 dash Benedictine
50% Italian Vermouth
50% dry gin
Fill glass with ice.
Stir, strain and serve.

JUDGE SMITH COCKTAIL

90% rye whiskey
10% apricot brandy.
Fill glass with ice, stir, strain and serve.

JERSEY SOUR

½ teaspoonful sugar
100% applejack
Juice of 1 lemon
½ glass cracked ice.
Shake well with shaker, strain top with a little fizz water and serve with slice of lemon.

JERSEY COCKTAIL

1 dash Angostura bitters
50% Italian Vermouth
50% of cider brandy.
Mix well, twist of lemon peel on top and serve in cocktail glass.

JOHN COLLINS

(Use large glass.)

1 tablespoonful of sugar
Juice 1 lemon
Juice ½ lime
3 lumps of ice
100% Holland gin
1 bottle club soda
Stir up well, remove the ice and serve.

KIRSCHWASSER PUNCH

½ teaspoonful sugar
Juice 1 lemon
25% Chartreuse
75% Kirschwasser
Mix well with spoon
½ glass cracked ice.

Ornament with fruits in season and serve with straws.

KNICKEBEIN

1 dash Angostura bitters
Yolk of 1 egg
½ pony of Benedictine
½ pony of kummel.

See that different ingredients are not mixed.

KNICKERBOCKER

1 tablespoonful raspberry syrup
Juice 1 lemon
100% St. Croix rum
2 dashes Curacao
Fill glass with cracked ice.

Trim with fruits in season.

(After Dinner)

LITTLE MAXINE

(Serve in pony glass.)

1-3 Val. d'Ema (liqueur)
1-3 green Creme De Menthe
1-3 Creme Yvette

LEMONADE

(Use large bar glass, half full of ice.)

1 heaping tablespoonful of sugar
6 or 8 dashes of lemon juice.

Fill up with water, shake well, dress with fruits, serve with straw. When customer wishes lemonade strained, put into smaller glass and place slice of orange in glass.

An Angostura Lemonade is made like the foregoing with the addition of 1 teaspoonful Angostura bitters.

LEONORA COCKTAIL

25% orange juice
50% gin (dry)
25% raspberry syrup
½ glass cracked ice.

Frappe, strain and serve.

LIBERAL COCKTAIL

1 dash Amer. Picon
50% Italian Vermouth
50% rye whiskey
Fill glass with cracked ice.
Stir and strain, serve.

LEOWI COCKTAIL

25% Booth's orange gin
50% dry gin
25% French Vermouth
Fill glass with ice.
Stir, strain in cocktail glass and serve.

LAWRENCE COCKTAIL

Three dashes of Paychard Bitters
30% dry gin
20% Italian Vermouth
30% French Vermouth
20% sloe gin.
Fill glass with broken ice, shake, strain and serve.

"MULLED ALE"

Ingredients.—One quart of Bass & Co.'s Barley Wine, or Strong Ale, one glass of rum or brandy, one tablespoonful of Castor Sugar, a pinch of ground cloves, a pinch of grated nutmeg, a good pinch of ground ginger.

Method.—Put the ale, sugar, cloves, nutmeg and ginger into an ale-warmer or stew-pan and bring nearly to boiling point, add the brandy and more sugar and flavoring if necessary and serve at once.

MULLED ALE or A BURTON ON TRENT

Take one quart of Bass & Co.'s Barley Wine, or Strong Ale, two eggs, a teaspoonful of powdered ginger or nutmeg, two tablespoonfuls of castor sugar and one ounce of butter. Beat up the eggs separately. Put the ale in saucepan, add the ginger (or nutmeg), sugar and butter. When nicely warm, but not boiling, pour **slowly** into the jug containing the beaten eggs; stir well and then warm the mixture on fire without bringing to boiling point.

MANHATTAN COCKTAIL

1 dash Boker's bitters
50% Italian Vermouth
50% rye whisky
½ glass cracked ice.
Stir, strain and serve.

MARGUERITE COCKTAIL

2 dashes Field's orange bitters
50% Plymouth gin
50% French Vermouth
1 dash absinthe
Fill glass with cracked ice.

Stir up well with spoon, strain in cocktail glass and serve.

MARTINI COCKTAIL

1 dash orange bitters
50% dry gin
50% Italian Vermouth
Fill glass with ice.

Stir, strain and serve.

MURPHY COCKTAIL

40% Italian Vermouth
40% rye whiskey
20% sloe gin
½ glass cracked ice.

Frappe and strain. Serve.

MOSELLE CUP

1 quart Moselle
1 pony of Brandy
1 pony of Curacao
1 pony of Maraschino
1 sliced orange
1 sliced lemon
1 bottle of club soda or syphon.
Place large piece of ice in punch bowl.

Stir well together, add mint and serve.

MEDFORD RUM PUNCH

1 teaspoonful sugar
Juice of ½ lemon
Dissolve in little water
100% Medford rum
½ glass cracked ice.

Stir with spoon, dress with fruits in season and serve with straws.

MAY WINE PUNCH

(Use large punch bowl.)

Two bunches of (Waldmeister) Woodruff cut in two or three lengths. Place it into a large glass, fill up with Martell brandy, cover it up, let it stand for two hours until the essence of the Woodruff is extracted; cover the bottom of the bowl with granulated sugar
5 bottles club soda over it
Cut up four oranges in slices
½ pineapple, berries, cherries, grapes
8 bottles Deinhard-Moselle wine
1 bottle Ruinart champagne
50% Curacao
50% Maraschino
50% brandy

Then put your Woodruff and brandy, etc., into the three gallons of excellent May wine punch.

Surround the bowl with ice, serve in wineglass in such a manner that each glass will get a piece of all fruits; then fill with ladle and serve.

METROPOLITAN COCKTAIL

50% French Vermouth
50% brandy
½ glass fine ice.

Shake, strain and serve.

MEDFORD RUM SMASH

1 teaspoonful sugar
2 sprigs of mint pressed in sugar to extract the essence
100% Medford rum
½ glass cracked ice.

Stir with spoon, dress with fruits in season, serve with straws.
Fill glass with milk.

MEDFORD RUM SOUR.

1 teaspoonful sugar
Juice of 1 lemon
100% Medford rum
Fill glass with cracked ice.

Stir well with spoon, strain and dress with fruits in season and serve.

MERRY WIDOW

50% Byrrh wine
50% dry gin
Fill glass with ice.

Stir and strain in cocktail glass, twist of orange peel and serve.

MILK PUNCH

2 teaspoonfuls sugar
1 dash Jamaica rum
100% rye whiskey
2 lumps ice
Fill glass with cold milk.
Shake and strain, grate little nutmeg, serve with straws.

MILK SHAKE

25% raspberry syrup
2 lumps of ice
Shake, strain and serve.

MILK AND SELTZER

½ glass seltzer
½ glass milk.
1 teaspoonful sugar
Fill glass with ginger ale,
Serve.

MINT JULEP

(Large bar glass.)

1 teaspoonful of sugar
Add enough water to dissolve sugar
3 sprays fresh mint, press until extracted
½ glass of ice
100% rye whiskey
1 dash Jamaica rum.
Place four sprigs of fresh mint on top, trim with fruit in season, serve with straws.

MISSISSIPPI PUNCH

(Use large bar glass.)

1 tablespoonful sugar
Enough water to dissolve the sugar
3 or 4 dashes lemon juice
2 dashes Angostura bitters
½ wine glass Jamaica rum
½ wine glass Bourbon whiskey
½ wine glass brandy.
Mix well, fill up with ice, rim with fruits, serve with straws.

MONTGOMERY

75% rye whiskey
25% Vermouth
1 slice of orange
Fill glass with ice.
Shake, strain and serve.

MONTANA CLUB COCKTAIL

(Use large bar glass, half full of ice.)

2 dashes Angostura bitters
2 dashes Anisette
50% French Vermouth
50% brandy.

Stir with spoon; strain in cocktail glass, put in olive and serve.

MORNING COCKTAIL

(Use large glass.)

Fill glass with cracked ice
1 dash Curacao
1 dash Maraschino
1 dash absinthe
1 dash bitters
50% brandy
50% Italian Vermouth.

Stir with spoon, strain in whiskey glass, twist of lemon peel on top and serve.

MILLIONAIRE'S COCKTAIL

50% dry gin
40% French Vermouth
10% Grenadine
Juice of a half lime.
Fill glass with broken ice, stir, strain and serve.

MORNING GLORY FISS

Juice of 1 lime
Juice of ½ lemon
1 teaspoonful sugar
White of 1 egg
100% Scotch whiskey
½ glass cracked ice.

Shake well with shaker, strain, fill glass with fizz water.

MULLED CLARET

1 lump of sugar
¾ teaspoon cinnamon
¼ teaspoon fine cloves
½ teaspoon fine allspice
3 or 4 dashes of lemon juice
2 dashes bitters
2 jiggers of claret.

Use a large bar glass, heat a poker red hot and stick into liquid until it boils, strain and serve in hot claret.

NORTH POLE COCKTAIL

75% French Vermouth
25% Fresh pineapple juice
Fill glass with broken ice

Shake, strain and serve.

(Dampen edge of glass and dip in powdered sugar.)

NEW ORLEANS FISS

½ teaspoonful of powdered sugar
Juice of half a lime
Juice of half an orange
Juice of half a lemon
25% Creme Yvette
White of 1 egg
75% dry gin
1 teaspoonful of cream
Fill glass with broken ice
Shake for five minutes, strain and serve.

NATIONAL GUARD PUNCH

1 tablespoonful sugar
Juice 1 lemon
Pony of raspberry syrup
100% brandy
Fill glass with cracked ice
2 dashes Jamaica rum.
Stir well, trim with fruits in season. Serve with straws.

NICHOLAS COCKTAIL

50% orange gin
50% sloe gin
Fill glass with ice.
Stir, strain and serve.

"ONE YARD OF FLANNEL" or "ALE FLIP"

Put a quart of Bass & Co.'s Barley Wine, or Strong Ale, on the fire to warm, and beat up three or four eggs with four ounces of moist sugar, a teaspoonful of grated nutmeg or ginger and a quarter of good old rum or brandy. When the ale is near to a boil put into one pitcher, and the rum and eggs, etc., into another; turn it from one pitcher till it is smooth as cream.

OLD OXFORD COLLEGE MULLED ALE

Take ¼ lb. Cinnamon, ¼ lb. Cloves, put both into a saucepan with two quarts of water, put it over the fire till it boils, then let it simmer for an hour, then strain it off into a jug, and when cold put the liquid into a bottle and well cork down.

When making Mulled ale, add one wineglass of the liquid to every quart of Bass & Co.'s Barley wine or Strong Ale, adding a little ginger and loaf sugar to taste. Heat the ale over a brisk fire, but be sure not to let it boil, as that alters the flavor, but take it off just before it boils.

Add a few slices of lemon, and a wine-glass of gin to every quart.

OYSTER COCKTAIL

(Use star champagne glass.)

½ dozen small oysters
1 dash lemon juice
1 teaspoonful Tomato and Chile sauce
3 dashes Paprika sauce
2 dashes vinegar
1 dash Tabasco sauce

Shake on top a little salt and pepper, stir gently with spoon and serve.

OLD FASHIONED COCKTAILS

1 dash Angostura bitters
1 dash Curacao
Piece of cut loaf sugar
Dissolve in two spoonfuls of water
100% liquor as desired
1 piece of ice in glass.

Stir well and twist a piece of lemon peel on top and serve.

OLIVETTE COCKTAIL

(Use large bar glass half full of ice.)

2 dashes syrup
3 dashes orange bitters
3 dashes Absinthe
1 dash bitters
100% dry gin.

Stir with spoon, strain in cocktail glass, put in olive, twist lemon peel on top and serve.

ORANGE COCKTAIL

Juice of ¼ or an orange
1 dash Chartreuse
75% dry gin
25% Italian Vermouth
Fill glass with broken ice.

Shake, strain in orange peel and serve.

OLD DELAWARE FISHING PUNCH

1 tablespoonful sugar
Juice of 1 lemon
Dissolve with a little water
50% of St. Croix rum
50% of brandy
Fill glass with cracked ice.

Stir well with spoon, dress with fruits in season and serve with straw.

ORANGEADE

1 spoonful sugar
100% orange juice
25% raspberry syrup
½ glass cracked ice.

Fill with water or seltzer, trim with fruits in season, serve with straws.

ORCHARD PUNCH

1 tablespoonful orchard syrup
1 tablespoonful pineapple syrup
100% California brandy
Fill glass with ice.

Mix well, trim with fruits in season, 1 dash of port wine and serve with straws.

ORGEAT PUNCH

(Use large bar glass half full of ice.)

50% Orgeat syrup
50% brandy
4 or 5 dashes lemon juice

Stir well, fill up with ice, dash with Port wine, trim with fruit and serve.

OYSTER BAY COCKTAIL

50% Curacao
50% dry gin
½ glass ice.

Shake, strain and serve.

PALMETTO COCKTAIL

(Mixing glass half full of ice.)

3 dashes Angostura bitters
50% Santa Cruz rum
50% Italian Vermouth.

Stir well, strain into cocktail glass and serve.

PARISIAN

100% Byrrh wine
Juice of 1 lime
2 pieces of ice in glass.

Stir, fill glass with seltzer and serve.

PARISIAN POUSSE CAFE

(Use Pousse Cafe glass.)

2-5 Curacao
2-5 Kirschwasser
1-5 Chartreuse.

A celebrated drink in Paris.

PARSON'S COCKTAIL

80% high and dry gin
20% Italian Vermouth
Piece of orange peel
Fill glass with ice.
Frappe, strain and serve in whiskey glass.

PUNCH A LA ROMAINE

1 bottle champagne
1 bottle rum
2 tablespoons Angostura bitters
10 lemons
3 sweet oranges
2 pounds powdered sugar
10 fresh eggs.
For a party of 15.

Dissolve the sugar in the juice of the lemons and oranges, adding the rind of one orange, strain through a sieve into a bowl, and add by degrees the whites of the eggs, beaten to a froth. Place the bowl on ice till cold, then stir in the rum and wine until thoroughly mixed. Serve in fancy stem glass.

PONY OF BRANDY

Fill pony glass with best brandy.
Serve with small glass of ice water.

PEACH AND HONEY

(Use whiskey glass.)

1 tablespoonful pure honey
100% peach brandy.
Stir with spoon and serve.

PERFECT COCKTAIL

50% dry gin
50% Italian Vermouth
½ glass of cracked ice.
Stir, strain and serve.

PHEASANT COCKTAIL

50% brandy
50% dry gin
Fill glass with broken ice.
Frappe, strain and serve.

PICON COCKTAIL

80% Amer. Picon
20% Italian Vermouth
½ glass ice.
Shake, strain, twist of orange peel and serve.

PLAIN LEMONADE

2 teaspoonfuls sugar
Juice of 1 lemon
½ glass of ice.

Shake well and fill glass with water, strain, trim in fruits of season. Serve with straws.

PAT'S COCKTAIL

(Bar glass.)

50% dry gin
40% French Vermouth
10% Italian Vermouth
1 dash Curacao
1 dash Angostura bitters
1 twist lemon peel
1 piece ice

Stir and serve.

PORT WINE SANGAREE

1 teaspoonful of sugar with little water
2 lumps of ice
100% Port wine.

Stir with spoon, grate a little nutmeg on top and serve.

PORTER COCKTAIL

10% Martini Russie Vermouth
50% French Vermouth
40% dry gin
1 spray of fresh mint
Fill glass with ice.

Stir, strain and serve.

POUSSE CAFE

(Use liquor pony glass.)

1-6 of raspberry syrup
1-6 of Maraschino
1-6 of green Creme de Menthe
1-6 brown Curacao
1-6 of yellow Chartreuse
1-6 Martel brandy.

Serve.

PREPARING ROCK AND RYE

1 pt. water
1 lemon cut in quarters
¼ lb. rock candy
½ orange.

Boil together until rock candy is dissolved; let it cool off; strain through a cloth and add one quart of good rye whiskey.

Stir well together; ready for use.

POUSSE L'AMOUR

(Use sherry glass.)

¼ glass Maraschino
Yolk of 1 egg
¼ glass vanilla cordial
¼ glass brandy.

Keep this drink in separate layers and serve.

PORT WINE COBBLER

2 teaspoonfuls of sugar
Water to dissolve sugar
100% Port wine
Fill glass with cracked ice.

Stir well with spoon, trim with fruits in season and serve with straws.

PORT WINE FLIP

1 teaspoonful sugar
1 egg
100% Port wine
Fill glass with cracked ice.

Shake well with shaker, strain, grate a little nutmeg. Serve.

PORT WINE PUNCH

1 tablespoonful of sugar
Juice of 1 lemon
Fill glass with cracked ice
100% Port wine.

Stir with spoon, ornament with fruits in season and serve with straws.

PALMER COCKTAIL

1 dash Amer. Picon
100% rye whiskey
Fill glass with broken ice.

Stir, strain and serve.

PHILADELPHIA BRONX

50% dry gin
40% Italian Vermouth
10% French Vermouth
Fill glass with broken ice.

Strain into an old-fashioned glass, top off with ginger ale and serve.

POSTMASTER

Piece of ice in glass
100% dry gin
Bottle of ginger ale.

Serve.

PATRICK COCKTAIL

50% dry gin
50% French Vermouth
5 drops of Green Breton
Fill glass with broken ice.
Stir, strain and serve.

QUEEN'S HIGHBALL

1½ pony Amer. Picon
1 pony grenadine
1 clear piece ice in glass.
Fill glass with fizz water. Serve.

RANDOLPH

50% dry gin
40% French Vermouth
10% Ballor Vermouth.
Fill glass with cracked ice, shake, strain and serve in bar glass.

RAPHAEL COCKTAIL

50% St. Raphael
40% French Vermouth
10% dry gin
Fill glass with borken ice.
Stir, strain and serve.

RAYMOND COCKTAIL

Two dashes of Chartreuse
40% dry gin
30% French Vermouth
30% Italian Vermouth
Twist of lemon peel
Serve in champagne glass.

RED LION COCKTAIL

50% high and dry gin
40% Italian Vermouth
10% Booth's orange gin
½ glass cracked ice.
Stir, strain and serve.

REGENT PUNCH

To one and one-half pints of strong, hot green tea add one and one-half pints of lemon juice, one and one-half pints of Capillaire, one pint Jamaica rum, one pint brandy, one pint Batavia arrack, one pint Curacao, one bottle champagne, 2 tablespoons Dr. Siegert's Genuine Angostura bitters, one sliced pineapple, and two sliced oranges. Mix thoroughly in a punch bowl. Add the wine and ice just before serving.

REMSEN COOLER

(Use a medium size fizz glass.)

Peel a lemon as you would an apple
Place the rind or peeling into the fizz glass
2 or 3 lumps of crystal ice
1 wine-glass of Scotch whiskey
Fill up the balance with club soda or syphon.

Stir up slowly with a spoon and serve.

In this country it is often the case that people call a Remsen cooler where they want Old Tom gin or Sloe gin instead of Scotch whiskey; it is therefore the bartender's duty to mix as desired.

RENAUD'S POUSSE CAFE

1-3 brandy
1-3 Maraschino
1-3 Curacao

Put in whiskey glass, mix well with spoon, withdraw spoon and serve. This delightful drink is from a recipe by Renaud of New Orleans.

RHINE WINE COBBLER

(Use large bar glass half full of ice.)

1 tablespoonful of sugar
1 jigger mineral water
2 jiggers Rhine wine.

Fill up with ice, stir well, ornament with fruit and serve with straws.

RHINE WINE AND SELTZER

½ glass seltzer.

Fill with Rhine wine and serve.

RHINE WINE CUP

1 qt. of Rhine wine
1 pony of brandy
1 pony of Curacao
1 pony of Maraschino
1 sliced orange
1 sliced lemon
1 bottle of club soda or syphon
Place large piece of ice in punch bowl.

Stir well together, add mint and serve.

RICHMOND COCKTAIL

1 dash orange Curacao
75% French Vermouth
25% Italian Vermouth
Fill glass with fine ice.

Stir, strain and serve.

ROB ROY COCKTAIL

Dash of Curacao
50% Sherry wine
50% Italian Vermouth
½ glass of cracked ice.
Stir, strain and serve.

ROBERT BURNS

3 dashes of absinthe
50% French Vermouth
50% Irish whiskey
½ glass cracked ice.
Stir with spoon, strain and serve.

ROBINSON COCKTAIL

Juice of ½ orange
50% dry gin
40% Byrrh wine
½ glass cracked ice.
Shake, strain and serve.

ROCKY MOUNTAIN COOLER

1 egg
1 teaspoonful of sugar
Juice of 1 lemon
Fill glass with cider
Grate a little nutmeg on top.
Serve.

ROMAN PUNCH

2 teaspoonfuls sugar
1 tablespoonful raspberry syrup
Juice of half lemon
Juice of half orange
½ glass cracked ice
2 dashes of Curacao
100% of brandy
2 dashes of Jamaica rum
Stir with spoon, trim with fruits in season. Sprinkle little Port wine on and serve.

ROSSINGTON COCKTAIL

50% dry gin
50% French Vermouth
Twist of lemon peel.
Fill glass with broken ice, stir, strain and serve.

ROYAL FIZZ

1 teaspoonful sugar
Juice of one lemon
100% dry gin
1 egg
Fill glass with cracked ice.

Shake well, strain, fill with fizz water and serve with straws.

ROYAL PUNCH

1 pint hot green tea
½ pint brandy
½ pint Jamaica rum
100% arrack
100% Curacao
50% Genuine Angostura bitters
Juice of 3 limes
1 lemon, sliced
1 cup warm calf's-foot jelly
1 cup sugar.

Mix well, while heating and drink as hot as possible. For party of six.

RUM DAISY

1 teaspoonful sugar
1 teaspoonful raspberry syrup
Juice ½ orange
Juice ½ lime
Juice ½ lemon
75% Medford rum
Fill glass with cracked ice

Shake, strain and fill glass with fizz water and serve.

RUM FLIP

Prepare this drink same as gin flip, using Jamaica rum instead of gin.

RUM FLIP

(Western Style.)

½ pint of ale, heated on fire
1 egg beaten up with powdered sugar.

Put the ale in one cup, the egg in another with a small 100% or rum or brandy, pour from one cup into another several times until thoroughly mixed, dash nutmeg on top and serve.

RUBIE COCKTAIL

90% dry gin
10% Paychard bitters
Fill glass with broken ice.

Stir, strain and serve.

RYE HIGH-BALL

1 piece of ice in glass
100% of rye whiskey.
Fill glass with fizz water and serve.

RYE WHISKEY RICKEY

1 piece of ice in glass
Juice of half a lime
Drop squeezed lime in glass
100% rye whiskey
Fill glass with fizz water.
Stir with spoon and serve.

SABBATH MORNING CALM

White of one egg
100% dry gin.
Fill glass with broken ice, shake, strain and serve.

SAM WARD

Peel ½ lemon in one string
Set into cocktail glass
Fill with fine shaved ice
100% yellow Chartreuse.
Serve with straws.

SARATOGA COCKTAIL

3 dashes pineapple syrup
2 dashes Angostura bitters
40% Italian Vermouth
50% brandy
10% rye whiskey.
Fill glass with cracked ice, stir, strain in cocktail glass and serve.

SAUTERNE COBBLER

1 teaspoonful sugar
½ glass cracked ice
Fill glass with Sauterne wine.
Stir with spoon, ornament with fruits in season and serve with straws.

SILVERMAN

(Use liquor pony glass.)

½ Eau-de- Vie de Dantzic
½ Mandarinette.

SANKEY PUNCH

(For four persons.)

Pony Brandy
Pony Benedictine
1 cocktail glass French Vermouth
2 cocktail glasses Port Wine
5 dashes Angusturo
Yolks of 2 eggs
Tablespoon of sugar.
Shake well with ice, strain and serve in claret glass.

SHERRY AND BITTERS

1 dash of bitters.
Fill glass with sherry wine and serve.

SHERRY AND EGG

1 teaspoonful of sherry
1 fresh egg
Fill glass with sherry until it floats and serve.

SHERRY COBBLER

½ spoonful of sugar
100% Sherry wine.
Stir with spoon until sugar dissolves. Fill glass with cracked ice. Ornament with mint, and fruits in season, add little Port wine on top and straws. Serve.

SHERRY COCKTAIL

¾ glassful of shaved ice
2 or 3 dashes of bitters
1 dash of Maraschino
100% Port wine.
Stir up well with spoon, strain into a cocktail glass, put a cherry into it, squeeze a piece of lemon peel on top and serve.

SHERRY FLIP

2 teaspoonfuls powdered sugar
100% sherry wine
1 fresh egg
½ glass cracked ice.
Shake well together, strain and serve. Nutmeg if desired.

SHERRY WINE PUNCH

1 teaspoonful sugar
Juice of half lemon
100% sherry wine
Fill glass with shaved ice.
Stir well, trim with fruit, and serve with straws.

SHERRY WINE SANGAREE

Prepare this drink same as Port Wine Sangaree, substituting sherry for Port.

SILVER COCKTAIL

(Use mixing glass half full of ice.)

1 dash gum syrup
2 dashes orange bitters
1 dash Angostura bitters
2 dashes Maraschino
50% French Vermouth
50% dry gin

Stir well, strain in cocktail glass, twist lemon peel on top and serve.

SILVER FIZZ

Juice of 1 lemon
1 spoonful sugar
The white of 1 egg
50% dry gin

Fill glass with cracked ice, shake and strain.
Top off with fizz water, and serve.

SLOE GIN COCKTAIL

75% sloe gin
25% Italian Vermouth
Fill glass with ice.

Stir and strain in cocktail glass. Serve.

SLOE GIN FIZZ

(Use large bar glass.)

Juice of half lemon
100% Sloe gin
Half tablespoonful of sugar

Fill glass with fine ice, shake, strain, fill glass with fizz water, serve.

SLOE GIN HIGH-BALL

One piece of ice in glass
Juice of ½ lime, drop squeezed lime in glass
100% sloe gin.

Fill glass with fizz water and serve.

SLOE GIN RICKEY

1 piece of ice in glass
Juice of half lime
Drop squeezed lime in glass
100% of sloe gin
Fill glass with fizz water.

Stir with spoon and serve.

SODA COCKTAIL

1 spoonful sugar
3 dashes Angostura bitters
Coating inside of glass with sugar, fill quickly with ice, add 1 bottle lemon or plain soda.

Two slices of orange, stir and serve.

SODA LEMONADE

2 teaspoonfuls sugar
Juice of 1 lemon
1 lump of ice
1 bottle of club or lemon soda.

Ornament with fruits in season and serve with straws.

SODA NEGUS

(Use small punch bowl.)

1 pint of Port wine
½ tablespoon Angostura bitters
12 lumps loaf sugar
12 cloves
1 teaspoonful nutmeg.

Put above ingredients into a clean saucepan, warm and stir well; do not let it boil; pour in on this mixture 1 bottle plain soda. Put in punch bowl and serve in cups.

ST. CHARLES PUNCH

(Use large bar glass.)

1 teaspoonful sugar
3 dashes of lemon juice
1 dash seltzer
75% Port wine
25% brandy
2 dashes Curacao
1 dash Genuine Angostura bitters.

Stir well, fill glass with shaved ice, trim with friui and serve with straws.

ST. CROIX CRUSTA

(Use mixing glass half full of ice.)

3 dashes of gum syrup
1 dash of Peychaud bitters
2 dashes of lemon juice
1 dash of mineral water
2 dashes Maraschino
100% St. Croix rum.

Mix well, strain into stem glass, prepared as follows: Remove the peel from one lemon in one long string, put into stem glass after moistening and dipping in sugar.

ST. CROIX FIZZ

1 teaspoonful sugar
Juice of 1 lemon
100% of St. Croix rum
Fill glass with broken ice.

Shake and strain. Fill glass with fizz water and serve

ST. CROIX RUM PUNCH

1 tablespoonful sugar
Juice 1 lemon
75% St. Croix rum
25% Jamaica rum
Fill glass with cracked ice.

Stir with spoon, ornament with fruits in season and serve with straws.

ST. CROIX SOUR

½ teaspoonful sugar
Juice of 1 lemon
100% St. Croix rum
Fill glass with cracked ice.

Shake with shaker, strain, trim with fruits in season and serve.

STANTON COCKTAIL

Two dashes Benedictine
50% dry gin
50% French Vermouth

Fill glass with ice, stir, strain and serve.

STAR COCKTAIL

1 dash of orange bitters
50% Italian Vermouth
50% Apple Jack

Fill glass with ice, stir, strain and serve.

STARBOARD LIGHT

(Serve in liquor pony glass.)

90% Green Creme de Menthe
10% brandy
Serve.

Delicious after-dinner cordial.

SCHEUER COCKTAIL

(Serve in cocktail glass.)

50% Dubonnet
50% Italian Vermouth
Cracked ice.

Stir and strain. Serve.

SCHULKE COCKTAIL

Juice of one-half lime
50% dry gin
25% orange gin
25% sloe gin.

Fill glass with broken ice, stir, strain and serve.

SCOTCH HIGH BALL

1 piece of ice in glass
100% Scotch whiskey.
Fill glass with fizz water and serve.

SCOTH WHISKEY RICKEY

1 piece of ice in glass
Juice of ½ lime
Drop squeezed lime in glass
100% Scotch whiskey
Fill glass with fizz water.
Stir and serve

SELTZER LEMONADE

(Use large glass.)

2 tablespoonfuls of sugar
Juice 2 lemons
4 or 5 small lumps of broken ice; then fill up the glass with syphon seltzer.
Stir up well with a spoon and serve.

SHANDY GAFF

Half a glass of lager
Half a glass ginger ale.
It is also made with half ale, half ginger ale.

SHONNARD COCKTAIL

80% Nickolson's gin
15% French Vermouth
5% Italian Vermouth.
Fill glass with broken ice, shake, strain and serve in whiskey glass.

SHERRY AND ANGUSTURA

Put 1 dash of bitters in a sherry glass and roll the glass till the bitters entirely covers the inside surface.
Fill the glass with sherry and serve.

STONE FENCE

100% whiskey
2 lumps of ice
Fill glass with cider.
Stir well and serve.

STONEWALL

1 teaspoonful sugar
2 lumps of ice
100% whiskey
1 bottle of club soda.
Stir up well with spoon, remove the ice and serve.

STORY COCKTAIL

50% Bonecamp bitters
50% brandy
Frappe, strain and serve.

SAUTERNE CUP

1 qt. of Sauterne
1 pony of brandy,
1 pony of Curacao
1 pony of Maraschino
1 sliced orange
1 sliced lemon
1 bottle of Club soda or syphon
Place large piece of ice in punch bowl
Stir well together, add mint and serve.

SWISS ESS

75% white absinthe
25% Anisette
White of 1 egg
Fill with shaved ice.
Shake well in shaker, strain in cocktail glass and serve.

SLOE GIN BUMP

(Use highball glass.)

1 piece of ice in glass
Squeeze half of lime in glass
100% Sloe gin
Fill glass with ginger ale.
Stir and serve.

TERMINAL COOLER

Large piece of ice in glass
Peel an orange, in a long string
Juice of ½ orange
100% Byrrh wine
2 dashes Curacao
One bottle ginger ale.
Serve with straws.

TIP TOP PUNCH

(Use large bar glass with 5 lumps of ice.)

1 dash of lemon juice
1 lump of loaf sugar
2 slices of pineapple
1 slice of orange.
Fill up with champagne, stir well, dress with berries, dash with Genuine Angostura bitters, serve with straws.

TOM COLLINS GIN

1 teaspoonful sugar
Juice of 1 lemon
Juice of ½ lime
2 lumps of ice
100% old Tom gin
Bottle of club soda.
Stir with spoon. Serve.

TOM COLLINS BRANDY

Mix same as above, substituting brandy in place of gin.

TOM COLLINS WHISKEY

Mix same as above, substituting whiskey for brandy.

TOM COLLINS RUM

Mix same as above, substituting rum in place of whiskey.

TOM AND JERRY

(Use large bowl.)

Take the whites of any number of eggs and beat to a stiff froth.

Add 1½ tablespoonfuls of powdered sugar to each egg.

Beat the yolks of the eggs separate.

Stir well together and beat till you have a stiff batter. Add to this as much bicarbonate of soda as will cover a nickel. Stir up frequently, so that eggs will not separate or settle.

(To serve.)

Put 1 tablespoonful of batter into Tom and Jerry mug.

100% rum and brandy mixed.

Fill up with boiling water or milk, grate nutmeg on top, stir with spoon and serve.

TREASURER COCKTAIL

75% dry gin
25% French Vermouth
Twist of orange peel
Fill glass with broken ice.
Stir, strain and serve.

TRILBY COCKTAIL

(Use mixing glass half full of ice.)

1 dash of orange bitters
1 dash Augostura bitters
50% Tom gin
50% Vermouth (Italian).
Stir well, strain into cocktail glass, add cherry and float creme d'vyette on top.

TROWBRIDGE COCKTAIL

(In whiskey glass.)

1 dash Field's orange bitters
20% Italian Vermouth
80% dry gin.

Twist a piece of orange peel and serve.

TURF COCKTAIL

(Use mixing glass half full of ice.)

2 dashes Absinthe
2 dashes Maraschino
2 dashes orange bitters
1 dash bitters
50% Vermouth
50% dry gin.

Stir well, strain in cocktail glass, put in olive and serve.

TURKISH SHERBET

(Use a punch bowl.)

Mix as follows:
2 quarts of sweet wine
2 quarts of water
4 pounds of sugar
½ wineglass of Angostura bitters
4 lemons, juice only
6 oranges, juice only
1 pound blanched almonds
1 pound Muscatel grapes
½ pound figs, cut up
½ pound seedless raisins
1 1-3 dozen eggs, whites only
1 dozen cloves, a small piece cinnamon and a little caramel coloring.

Make a hot syrup of the sugar and water and pour it over the raisins, cloves and cinnamon.

When cool, add orange and lemon juice and wine. Strain and freeze in the usual manner.

Take out the spices and add the scalded raisins, figs, grapes and almonds last.

TUXEDO COCKTAIL

(Use mixing glass half full of ice.)

1 dash Maraschino
1 dash of Absinthe
3 dashes Angostura bitters
50% French Vermouth
50% Tom gin.

Stir well, strain in cocktail glass, add cherry and serve.

TUCKER COCKTAIL

(Use whiskey glass, twist of lemon peel in glass.)
One dash Angostura bitters
25% French Vermouth
75% Bourbon Whiskey
One piece of ice in glass.
Stir and serve.

VANILLA PUNCH

(Use large bar glass.)
1 teaspoonful of sugar, dissolved in water
2 dashes Curacao
3 dashes lemon juice
1 dash Genuine Angostura bitters
25% vanilla cordial
75% Cognac brandy.
Stir well, fill up with ice, trim with fruit, serve with straws.

VAN LEE COCKTAIL

50% dry gin
40% Byrrh wine
10% Scotch whiskey.
Fill glass with broken ice, stir, strain and serve.

VAN ZANDT COCKTAIL

1 dash apricot brandy
50% French Vermouth
50% gin
Fill glass with ice.
Shake, strain and serve.

VELVET CHAMPAGNE

(Use large, thin glass.)
Half pint of champagne.
Half pint of stout
Serve.

VERMOUTH COCKTAIL

1 dash Boker's bitters
100% Italian Vermouth
1 dash Maraschino
Fill glass with ice.
Frappe, strain and serve.

VERMOUTH FRAPPE

1 dash Boker's bitters
100% Italian Vermouth
Fill glass with ice.
Frappe, strain and serve.

VICHY

Do not mix in white or red wines as it turns black. It blends well with Scotch and Irish whiskies.

VIRGIN COCKTAIL

(Use mixing glass half full of ice.)

3 dashes Angostura bitters
2 dashes raspberry syrup
50% Vermouth
50% Plymouth gin.

Stir well, strain in cocktail glass and serve.

VERMOUTH HIGHBALL

1 piece of ice in glass
100% of Vermouth.

Fill glass with fizz water, serve.

WHISKEY COBBLER

1 teaspoonful sugar
100% whiskey
1 teaspoonful fine apple syrup
Fill glass with cracked ice.

Stir with spoon, dress with fruits in season. Serve with straws.

WHISKEY COCKTAIL

1 dash of Angostura bitters
1 dash of orange Curacao
100% whiskey
Fill glass with ice.

Stir, strain and serve.

WHISKEY CRUSTA

Prepare this drink same as Brandy Crusta, using whiskey for brandy

WHISKEY DAISY

1 teaspoonful of sugar
Juice ½ orange
Juice ½ lemon
Juice ½ lime
25% raspberry syrup
75% whiskey
Juice of 1 lemon
Fill glass with cracked ice.

Shake, strain, fill glass with fizz water and serve.

WHISKEY FIX

1 teaspoonful sugar
Juice of a half lemon
100% of rye whiskey
Fill glass with cracked ice.

Stir well with spoon, ornament with fruits in season. Serve with straws.

WHISKEY FIZZ

1 teaspoonful sugar
100% whiskey
Juice of 1 lemon
Fill glass with ice.

Shake and strain, fill glass with fizz water. Serve.

WHISKEY FLIP

1 teaspoonful sugar
1 egg
Fill glass with cracked ice
100% of rye whiskey.

Shake, strain and grate a little nutmeg on top and serve.

WHISKEY FLOAT

Fill glass half full of fizz water.

Pour 100% whiskey slowly on top of fizz water and serve.

WHISKEY JULIP

1 tablespoonful sugar
Squirt of seltzer
3 sprigs fresh mint
Press until essence is extracted
Fill glass with cracked ice
100% of rye whiskey.

Stir well with spoon, dress with fruits in season, sprinkle little sugar on top, dash Jamaica rum. Serve with straws.

WHISKEY PUNCH

(Use large bar glass half full of ice.)

1 teaspoonful sugar
4 or 5 dashes lemon juice
100% whiskey and rum mixed
1 dash Angostura bitters.

Shake well, strain into punch glass, with slice of orange, 3 or 4 dashes of Curacao on top, with seltzer and serve.

WHISKEY RICKEY

1 piece of ice in glass
Juice ½ lime
Drop squeezed lime in glass
100% of Scotch whiskey
Fill glass with fizz water.

Stir with spoon and serve.

WHISKEY SLING

1 lump of sugar
Enough water to dissolve sugar
2 pieces of ice
100% of rye whiskey.

Stir with spoon, grate nutmeg on top and serve.

WHISKEY SOUR

½ teaspoon sugar
Juice of 1 lemon
100% rye whiskey
Fill glass with ice.

Shake well and strain in glass; one slice of orange. Serve.

WHISKEY SMASH

1 teaspoonful sugar
3 sprigs of fresh mint
Little water to dissolve sugar, crush mint until essence is extracted.
½ glass cracked ice
100% rye whiskey

Stir well with spoon, ornament with fruits in season and serve with straws.

WHISKEY TODDY

1 teaspoonful sugar
1 teaspoonful water
100% of whiskey.

Dissolve sugar in a little water, add the whiskey, stir with spoon and serve.

WHITE HORSE

(Use large glass.)

2 dashes Angostura bitters
1 piece of ice.
Juice ½ orange
50% Scotch whiskey
1 bottle of ginger ale.

Stir well with spoon and serve.

(This is an excellent summer drink.)

WHITE LION

(Use large bar glass, half full of ice.)

1 teaspoonful pulverized sugar
Juice of ½ lime or lemon
100% Santa Croix rum
3 dashes Curacao
3 dashes raspberry.

Shake well, strain into a stem glass and serve.

WHITE PLUSH

50% rye whiskey
25% Maraschino
1 fresh egg
Fill glass with milk
½ glass cracked ice.
Shake well with shaker, strain and serve.

WHITE RAT

75% White Absinthe
25% Anisette
Fill glass with fine ice.
Shake and strain, fill glass with carbonic.

WIDOW'S DREAM

(Use cocktail glass.)

100% Benedictine
1 fresh egg.
Fill up with milk and cream and serve.

WIDOW'S KISS

(Use tumbler.)

Yolk of 1 egg
1 teaspoonful of sugar
100% good rye whiskey
Fill glass with cracked ice and shake well together.
Fill serving glass half full of seltzer then strain ingredients slowly on top and serve.

WASHINGTON COCKTAIL

1 dash Angostura bitters
1 dash of Curacao
90% French Vermouth
10% brandy
Fill glass with broken ice.
Stir, strain and serve.

WILLIAMS COCKTAIL

Juice of half an orange
75% dry gin
25% Italian Vermouth
Fill glass with broken ice.
Shake, strain and serve.

ZABRISKIE

1 dash Boker's bitters
1 dash Maraschino
60% dry gin
40% Italian Vermouth
Fill glass with ice.
Stir, strain and serve.

ZAZA COCKTAIL

50% dry gin
50% Dubonnet
Fill glass with ice.
Stir with spoon, strain. Serve.

ZAZARACK COCKTAIL

(Set old-fashioned glass in ice for three minutes.)
1 dash of Absinthe
100% Bourbon whiskey
Quarter loaf of sugar
1 dash of Angostura bitters
Piece broken ice in glass.
Stir, strain and serve.

JEREZ-QUINA

EXCELLENT TONIC

APPETIZER & FEBRIFUGE

SHIPPED BY

.. A. VERGARA ..

Jerez de la Frontera, Spain

ESTABLISHED 1812

APPETIZERS

There have been many ways of beginning a meal, those which obtain in our day, outside of oysters and clams when in season, are as a rule made up, in Winter, of caviar, anchovies, tuny, salmon or herring, seasoned highly, served on toast, artichoke bottom, stuffed into small scooped-out tomatoes or apples, or on leaves of lettuce and romain. Fruits such as oranges, grape-fruit or pineapple nicely cooled are also frequently used.

In Summer the fruits above in combination with strawberries, raspberries, cantaloups, and fruit juices are preferred, with reason, for they cool instead of heating the system.

A very good and novel way of starting a lunch, dinner or supper in the hot days for those who cannot use fruit or are tired of canned, smoked or salted fish, is a spoonful of fresh crab meat, nicely seasoned, served in a small glass with two or three small leaves of lettuce, the small glass placed in a large decorated glass filled with ice, thereby keeping the crab meat nice and cold till used.

CANAPE, WHIMSAY

Make a paste composed half of anchovies and half of tuny fish, season to taste, spread upon a thin square piece of fresh toast, glaze thinly with tartar sauce, decorate the sides with hashed parsley, green pepper, white and yolk of eggs.

SALAD, DON QUIXOTE

Hashed smoked salmon, anchovies, white and yolk of eggs, shallots, chives and beets; seasoned pepper, paprika, oil and vinegar—place a spoonful on a nice leaf of lettuce, add a little fresh caviar on top, serve with a quarter of lemon.

SALMON ON TOAST

Take a nice fresh piece of toast of the desired size, spread over it a slice of canned smoked salmon, trim nicely, sprinkle with bread crumbs and grated Parmesan cheese, add a small piece of fresh butter and brown in a gas salamander.

A tuny fish salad is another which, when made daintily, is both appetizing and satisfying; as also a salad made of cold boiled salmon or sardines wherein radishes onions, chives, shallots, etc., may be used at discretion. But enough; use your inventive sense and the number becomes unlimited.

Yours,

NESTOR LATTARD.

APPETIZING SANDWICHES

CLUB SANDWICH

Thinly sliced Chicken, broiled ham or bacon, with lettuce leaves, on thin slices of buttered toast, seasoned to taste.

EGG SANDWICH

Take yolk of hard boiled eggs, adding salt, pepper, mustard and olive oil, making paste, and spread on thin slices of bread.

LETTUCE MAYONNAISE SANDWICH

Spread Mayonnaise on thin slices of bread, with leaves of lettuce.

NUT SANDWICH

English walnuts chopped up fine, with Mayonnaise dressing, on thin slices of bread.

ROQUEFORT CHEESE SANDWICH

Fresh Roquefort cheese, with thick cream, mixed into a paste and spread on thin slices of buttered bread.

ANCHOVY SANDWICH

Pour off wine and wash thoroughly in vinegar; then allow them to stand a while in olive oil, after which drain and open lengthwise, removing bones, and place on unbuttered slices of bread.

CAVIAR SANDWICH

Put caviar on plate, squeezing juice of a fresh lemon on it, with olive oil alternately; beat thoroughly together until paste is formed, and spread on thin toast.

CHEESE STRAWS

One-half pound flour, one-quarter pound butter, one-half pound grated Parmesan cheese, whites of two eggs, little salt and pepper and mustard mixed together; roll very thin and cut in strips one-half inch wide, four inches long; bake light brown.

CHAMPAGNE COBBLER

½ tablespoon of sugar
1 slice of orange
1 piece of lemon peel.

Fill glass one-third full of fine ice and fill with champagne, dress with fruits in season. Serve with straws.

CHAMPAGNE COCKTAIL

½ lump of sugar
2 dashes of Angostura bitters
½ pt. of Ruinart champagne.

Stir well with spoon, twist a piece of lemon peel on top and serve.

CHAMPAGNE JULEP

1 lump of sugar
1 sprig of mint
Fill glass with champagne.

Ornament with fruits in season and serve.

FEDORA.

1 teaspoonful of sugar, dissolved in a little water
1 slice of lemon
10% brandy
10% Curacao
60% Bourbon whiskey
20% Jamaica rum.

Fill glass with broken ice, shake well, ornament with fruits in season, serve with straws.

FOWLER COCKTAIL

Juice of half an orange
75% dry gin
20% French Vermouth
5% Italian Vermouth
Fill glass with ice.

Shake, strain and serve.

MAGNUS

1 dash Angostura bitters
Juice of ½ orange
Peel of an orange in one string
Place in glass
50% Gordon dry gin
1 bottle imported ginger ale

Stir and serve.

MAIDEN'S DREAM

¾ pony glass Benedictine of Creme de Cocoa
Fill with heavy cream.

This drink is admired by ladies.

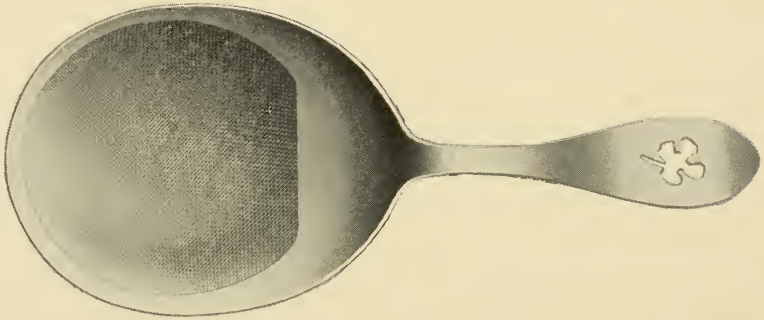
MAMIE TAYLOR

Peel of lemon in one string, place in glass so it hangs over
100% applejack
½ glass with cracked ice.

Bottle of imported ginger ale and serve.

THE IMPROVED JACK'S STRAINER

(PATENT APPLIED FOR)



PRICE $1.00

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The Hygienic Holder

An ornament to the table: prevents the soiling of the fingers. Used for many more purposes than here illustrated, as in the dressing of meats, the preparation of lemonades, the serving of candies, etc. Extensively used by first class Hotels, Clubs, Restaurants and Households.

Less lemon required than by any other method

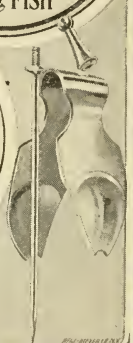
Serving OYSTERS

Serving FISH

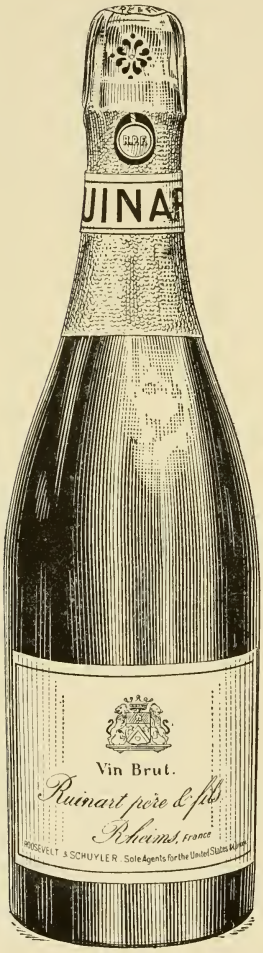
Serving CORN

Serving TEA

Serving ASPARAGUS



Ruinart Brut



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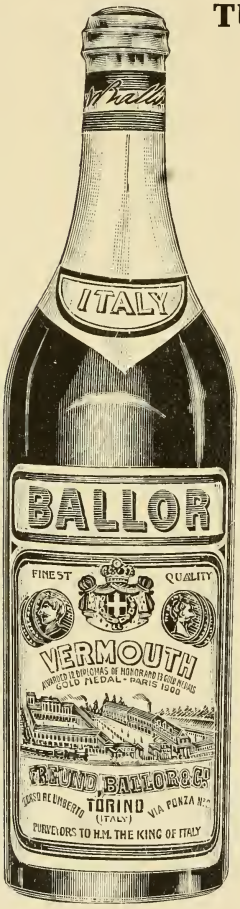
FREUND, BALLOR & COMPANY

VERMOUTH

TURIN, ITALY



BALLOR VERMOUTH, which is so rapidly coming into favor in the United States, is manufactured by the house of Freund, Ballor & Company of Turin, one of the leading and oldest firms in the Vermouth industry of Italy. Ballor Vermouth has for a basis a very choice wine and derives its flavor and tonic properties from the infusion of various herbs growing on the Alps. This Vermouth is unexcelled for all mixed drinks in which Vermouth is used, retaining its natural brilliancy when mixed with Gin, Whisky, Brandy, etc. Ballor Vermouth is supplied to the Royal House of Italy, its manufacturers having been appointed purveyors to the King many years ago, and has been awarded the highest distinctions at all great International Expositions, beginning with that of London in 1862, to the latest Paris Exposition, at which it obtained a gold medal—the highest prize accorded to Vermouth. Twelve Diplomas of honor and fourteen gold medals are included in its list of exhibition awards.

The establishment of Freund, Ballor & Co. covers an area of about eight acres, and is one of the largest in Italy. The cellars contain a stock of about 800,000 gallons, and the Vermouth is never put on the market before it is at least two or three years old.

This Vermouth is shipped in cases of one dozen bottles each, and in casks of various sizes, from twenty to one hundred and sixty gallons each.

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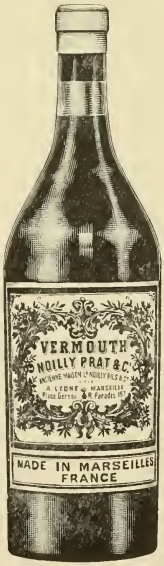

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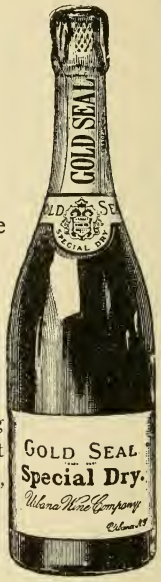

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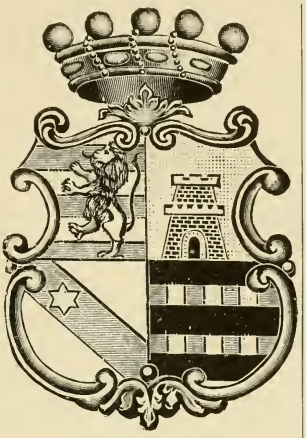

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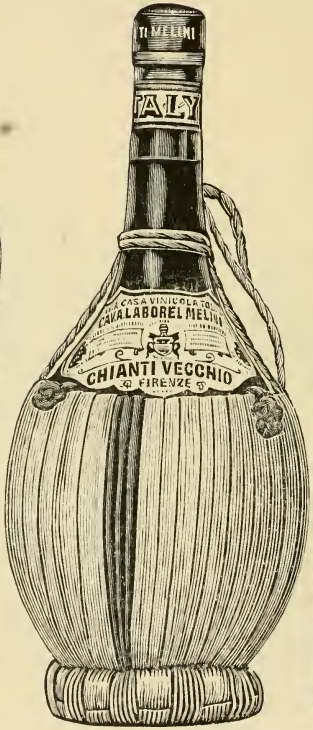

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